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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry Inspection

1993

Report of
the Secretary
of Agriculture
to the
U.S. Congress

Preface

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate commerce for use as human food are safe, wholesome, and accurately labeled. FSIS strives to provide this vital consumer protection service at the least possible cost to the American taxpayer.

This report summarizes accomplishments, domestic and export inspection activities, and foreign program review and import reinspection activities during the past year.

Information about domestic and export inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems and import reinspection is presented on a calendar year basis, as required by law.

The first section of this report describes the organizational structure and responsibilities of FSIS.

The second section describes steps FSIS has taken to improve the efficiency and effectiveness of the inspection program and to better protect the public health.

The third section statistically summarizes domestic and export inspection activities for fiscal year 1993 (October 1, 1992, through September 30, 1993).

The fourth section statistically summarizes FSIS review of foreign inspection systems and import reinspection activities for calendar year 1993.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by sections 301 (c) (4) and 20 (e) of the *Federal Meat Inspection Act*, as amended (21 U. S. C. 661 and 21 U. S. C. 620); and sections 27 and 5 (c) (4) of the *Poultry Products Inspection Act*, as amended (21 U. S. C. 470 and 21 U. S. C. 454).

Questions about this report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

Foreign Countries and Plants Certified to Export Meat and Poultry to the United States is presented to Congress as an addendum to this publication. It is available from FSIS upon request.

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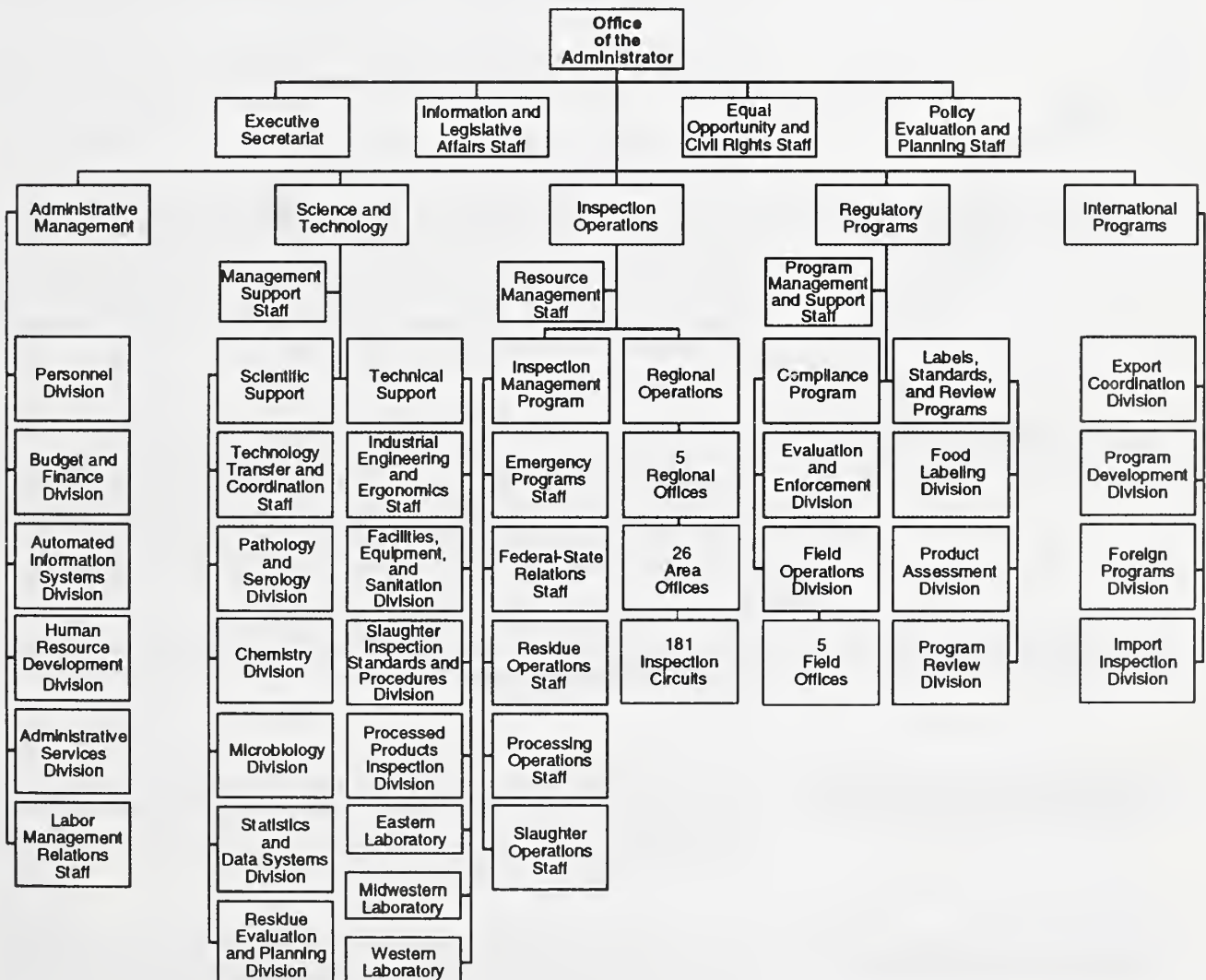
I

Organization and Responsibilities of the Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled.

The organizational structure of FSIS is shown in figure 1-1. Of the agency's five major programs, four are directly involved in inspection and supportive activities: Inspection Operations, Science and Technology, International Programs, and Regulatory Programs. The fifth program, Administrative Management, oversees the functions of budget and finance, personnel administration, administrative services, information resource management, training and development, and labor-management relations. Each program is headed by a Deputy Administrator who reports to the Administrator.

Exhibit 1-1 Organizational Structure



FSIS carries out USDA's responsibilities under the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by ensuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect packers by ensuring that no one gains an unfair economic advantage by marketing unwholesome or misbranded products.

FSIS cooperates with other agencies within USDA, such as the Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Extension Service, the Economic Research Service, and the National Agricultural Statistics Service. FSIS also maintains relationships with other Federal agencies with food safety responsibilities, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

Inspection Operations

Inspection Operations (IO) oversees the inspection of all meat and poultry plants in the United States that move product across State lines, administers the Federal-State cooperative inspection program, oversees residue monitoring operations in plants, and coordinates FSIS actions for handling emergency contamination problems.

Within IO, there are three programs--Inspection Management, Regional Operations, and the Resource Management Staff.

Inspection Management Program

Emergency Programs Staff

The Emergency Programs Staff coordinates FSIS actions in response to residue, microbiological, and other contamination problems. When appropriate, this staff seeks voluntary recall by firms whose products are suspected of being adulterated or misbranded. This staff operates the Meatborne Hazard Control Center, which investigates reports of potential health hazards in meat and poultry products.

Federal-State Relations Staff

The Federal-State Relations Staff ensures that State inspection programs enforce requirements at least equal to those of Federal inspection. This staff also gives technical assistance to plants operating under the Federal-State Cooperative Inspection Program (FSCIP), formerly the Talmadge-Aiken Act, which established cooperative agreements permitting State employees to carry out inspection in federally inspected plants.

Residue Operations Staff

The Residue Operations Staff directs the agency's inplant residue monitoring programs and oversees inplant product sampling for residue testing.

Processing Operations Staff

The Processing Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the inspection of processed meat and poultry products.

Slaughter Operations Staff

The Slaughter Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the

Inspection Operations Regions and Area Offices

North-eastern Region



Note: Area Office in Tallahassee, FL, serves Puerto Rico and the U.S. Virgin Islands. Area Office in Salem, OR, serves Alaska. Area Office in Long Beach, CA, serves Hawaii, Guam, American Samoa, and Northern Mariana Islands.

slaughter of red meat animals and poultry and the inspection of carcasses and parts.

Resource Management Staff

The Resource Management Staff plans and reviews the allocation of IO's financial and human resources. The staff also coordinates the development of automated systems to facilitate both inspection and resource management.

Regional Operations

Inspection activities are carried out by a network of five regional offices, 26 area offices, and 181 inspection circuits. Each region is managed by a regional director who reports to the Deputy Administrator, Inspection Operations. As shown in exhibit 1-2 (on page 3), there are five or six area offices within each region.

Science and Technology

The Science and Technology Program provides scientific and technical support to the agency's inspection programs. The primary objectives of the Science and Technology Program are to develop and enhance the scientific basis for the agency's inspection programs, and to refine and modernize meat and poultry inspection systems, standards, and procedures. The services provided by Science and Technology are designed to keep FSIS abreast of technological and scientific developments; ensure that inspection systems and procedures make efficient and effective use of available technology and science; and ensure that meat and poultry products are safe from disease, harmful chemicals, bacteria, and toxins.

In carrying out its responsibilities, Science and Technology cooperates with other Federal agencies such as FDA, EPA, the Centers for Disease Control; and with State and local health authorities. It develops and maintains close ties with national and international scientific communities to keep abreast of scientific and technological advances and to open new avenues for exchanging scientific information.

Within the Science and Technology Program services are divided between two major groups--Scientific Support and Technical Support--which are assisted by the Management Support Staff.

Scientific Support

Technology Transfer and Coordination Staff

The Technology Transfer and Coordination Staff acquires, analyzes, and disseminates within FSIS scientific, technical, and industrial information pertinent to FSIS programs and the meat and poultry industry.

The staff coordinates evaluation of rapid/on-site testing programs for use by FSIS, develops and implements the agency's plan for regulating products of biotechnology, and integrates inspection program needs with the development of technologies.

Pathology and Serology Division

The Pathology and Serology Division develops the pathology and serology programs that support meat and poultry inspection. It provides laboratory support, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents in meat and poultry products.

Chemistry Division

The Chemistry Division develops and improves practical analytical procedures for detecting adulterants and, chemical residues for meat and poultry products. This division directs the performance of highly complex methods development and laboratory analysis in the field laboratories, manages the new user fee-based Accredited Laboratory Program. A quality assurance program for the Federal-State Laboratories, and monitors chemistry analysis in the Technical Support Laboratories to ensure the quality and integrity of analyses. In addition, the division represents FSIS when evaluating analytical procedures submitted to FDA for new animal drug applications or to EPA for new pesticide applications.

Microbiology Division

The Microbiology Division plans and maintains microbiological monitoring and surveillance programs, and carries out special investigations into the safety of products and processes. This division also develops economical and efficient analytical screening and confirmatory methods for use in laboratories and in FSIS plants. This division directs the performance of highly complex microbiological, antibiotic residue, species identification, and entomological analyses in FSIS field laboratories. In addition, it provides expert advice to the Administrator, and other Federal, State and local agencies.

Statistics and Data Systems Division

The Statistics and Data Systems Division assists in designing statistical studies and in analyzing and interpreting data developed within the agency. It also provides advice on the validity and application of statistical conclusions. This division also manages programs and develops systems in support of the information resources management activities in Science and Technology.

Residue Evaluation and Planning Division

The Residue Evaluation and Planning Division plans FSIS activities to monitor for illegal residues of drugs and other chemicals in meat and poultry products. This division advises inspection personnel on control procedures to prevent adulterated product from entering the food supply. It develops an annual plan for sampling and testing domestic meat and poultry for residues and coordinates the plan for testing of imported products. It also plans residue avoidance programs involving producers and official establishments. This division compiles, evaluates, and publishes annual data from the National Residue Program.

Technical Support

Industrial Engineering and Ergonomics Staff

The Industrial Engineering and Ergonomics Staff develops work measurement standards and determines staffing needs for inspection procedures. The staff also studies ergonomic procedures and workplace design, and recommends improvements to maintain effectiveness while enhancing human safety in task performance.

Facilities, Equipment, and Sanitation Division

The Facilities, Equipment and Sanitation Division develops standards for plant facilities, equipment, and sanitation programs to help ensure sanitary and wholesome products. The division also reviews and approves drawings of and specifications for meat and poultry facilities and equipment before they can be used in federally inspected plants.

Slaughter Inspection Standards and Procedures Division

The Slaughter Inspection Standards and Procedures Division develops regulations and standards for use in plants slaughtering meat animals and poultry under federal inspection. The division also develops, tests, and helps implement procedures to improve ante-mortem and post-mortem inspection of food animals and their products.

Processed Products Inspection Division

The Processed Products Inspection Division develops standards for plants producing products made from meat and poultry. This division also develops, tests, and helps implement procedures to improve the inspection of processed meat and poultry products.

Technical Support Laboratories

The FSIS Technical Support Laboratories provide analytical services, methods development, and scientific support for FSIS activities. The laboratories are located in Athens, GA (Eastern Laboratory); St. Louis, MO (Midwestern Laboratory); and Alameda, CA (Western Laboratory). FSIS augments the analytical capacity of these laboratories by contracting with commercial laboratories.

Management Support

Management Support Staff

The Management Support Staff plans and reviews the allocation of Science and Technology's financial and human resources and manages all administrative management activities for Science and Technology including the Pathogen Reduction Program (PRP), Information Resource Management (IRM), Agency Training Steering Committee (ATST), and Equal Employment Opportunity. The staff also provides coordination for the development and planning of program goals.

International Programs

International Programs (IP) carries out requirements of the Federal meat and poultry inspection laws to ensure the wholesomeness of imported meat and poultry products. IP reviews foreign inspection systems to ensure that they are equal to the U.S. system, reinspects imported meat and poultry products entering U.S. commerce, represents U.S. interests throughout the world to minimize regulatory impediments to trade in meat and poultry products, and coordinates the inspection and certification of meat and poultry products for export.

IP handles liaison activities with other Federal agencies involved in international policy development and with industry representatives involved in domestic and international trade of meat and poultry products.

Foreign Programs Division

The Foreign Programs Division ensures that meat and poultry imports have been produced under inspection systems equivalent to that of the United States. This is accomplished by regularly evaluating the effectiveness of each eligible country's inspection system controls in the following risk areas: disease, residues, contamination, processing, and economic fraud. The frequency of the reviews is determined by past performance on system reviews and product reinspection results.

Import Inspection Division

The Import Inspection Division ensures that imported meat and poultry products are properly certified and meet U.S. standards when presented at the port of entry for reinspection. A computer-assisted system guides the sampling of imported products for reinspection, and the data are used to determine subsequent sampling of products from a particular country and plant. The data also supplement information developed by the Foreign Programs Division to evaluate foreign inspection systems. A product that

does not meet U.S. requirements is refused entry into this country. The product may be re-exported, destroyed, or in some cases, converted to animal food.

Program Development Division

The Program Development Division provides technical guidance and analytical support for IP. This division conducts policy studies, coordinates planning functions, designs and tests new procedures, and develops issuances and regulations to implement current policy. It also manages information resources and data systems operations for IP and oversees the operation, development, and maintenance of the Automated Import Information System and other computer-assisted systems. The division coordinates the review and evaluation of new foreign country applications for eligibility to export product to the United States.

Export Coordination Division

The Export Coordination Division facilitates the export of U.S. meat and poultry products. This division maintains liaison with foreign inspection programs in more than 70 nations. Division officials meet with foreign government officials about foreign country requirements that differ from those of the United States. The division also assists the U.S. meat and poultry industry in exporting to foreign markets by helping to resolve potential differences in the interpretation of requirements. It plans and coordinates reviews of U.S. plants by foreign officials.

Regulatory Programs

Regulatory Programs (RP) directs the agency's compliance activities, reviews and approves labels for federally inspected domestic and imported meat and poultry products, and evaluates and sets standards for food ingredients, additives, and compounds used to prepare and package meat and poultry products.

Evaluation and Enforcement Division

The Evaluation and Enforcement Division evaluates investigative cases and coordinates application of administrative, civil, or criminal legal actions with the USDA Office of the General Counsel and the Department of Justice.

Field Operations Division

The Field Operations Division investigates violations of the inspection laws, controls violative products through detentions, civil seizures, and voluntary recalls, and provides regulatory control over businesses engaged in transporting, storing, and distributing meat and poultry products after those products leave federally inspected establishments. During FY 1993, the agency conducted more than 48,000 compliance reviews of meat and poultry products in distribution channels.

Food Labeling Division

The Food Labeling Division approves labels for meat and poultry products prior to use.

Product Assessment Division

The Product Assessment Division provides evaluation and guidance on nutrition, product standards, food additives, packaging, and chemical compounds.

Program Review Division

The Program Review Division provides an overview of inspection effectiveness by conducting systematic and special reviews at inspected facilities.

Administrative Management

The Administrative Management program provides management services for FSIS budget and finance activities, personnel administration, labor-management relations, information resources management, training, procurement, contracting, and property management. The Administrative Management program includes the Automated Information Systems Division, Human Resource Development Division, Personnel Division, Budget and Finance Division, Administrative Services Division, and Labor Management Relations Staff.

Automated Information Systems Division

The Automated Information Systems Division is responsible for the oversight and coordination of automated information resource management (IRM) activities for FSIS. The division plans and forecasts FSIS information system needs, acts as adviser on computer system networks, and ensures that appropriate policies are followed in the development and operation of such systems. The division also manages the FSIS Computing Facility.

Human Resource and Development Division

The Human Resource and Development Division plans and implements technical and supervisory training activities for FSIS, and manages the Donald L. Houston Center for Meat and Poultry Sciences at Texas A&M University, in College Station, TX. The division advises management on training programs and policies needed to support the agency's long-term goals.

Personnel Division

The Personnel Division assists FSIS managers and program leaders in position management and classification, salary and wage administration, recruitment, safety and occupational health matters, employee development, and employee relations. The division also assists in developing organizational structures and conducting reviews of how existing structures are performing.

Budget and Finance Division

In guiding and directing the agency's budget and finance activities, the Budget and Finance Division performs forecasting, planning, and evaluation activities. This division is also responsible for accounting systems and procedures, assistance on travel and other fiscal services, and budget and finance oversight of State inspection programs.

Administrative Services Division

The Administrative Services Division is responsible for FSIS real and personal property management, procurement and contracting, processing of service agreements, and coordination of the formatting, printing, and distribution of directives. The division is also responsible for records management, forms management, printing and mailing functions, and management of postage costs.

Labor Management Relations Staff

The Labor Management Relations Staff serves as liaison between FSIS management, union officials, employee organizations, and third parties under Title VII of the Civil Service Reform Act. The staff handles negotiations, disputes, and grievances, and formulates the overall labor-management policies and program for FSIS.

Review and Assessment

The Review and Assessment (R&A) office conducts indepth assessments and investigations along with special project reviews to determine the causes of significant program problems and provides analyses of program effectiveness across all aspects of FSIS. R&A also assists the Administrator in investigating allegations of program breakdowns or other matters which could compromise the effectiveness of the inspection system in protecting public health and safety.

Internal Assessments

Internal Assessments provides audit liaison support for the Agency's audit activities and maintains the Agency's Complaint Tracking System. Internal Assessments will be expanded to include indepth assessments and investigations, recommendations' tracking, special project reviews to determine the causes of significant program problems, and provide analyses of program effectiveness across all aspects of FSIS.

Program Review

Program Review conducts and supervises reviews, special studies, and inquiries relating to the administration of the offices, programs, policies, and operations of FSIS. Program Review analyzes findings and makes recommendations stemming from reviews, special studies, and inquiries. Program Review also keeps the Administrator and other managers fully informed about significant problems and deficiencies and the necessity for, and progress of, corrective actions in FSIS programs and operations.

Units in the Office of the Administrator

Policy Evaluation and Planning Staff

The Policy Evaluation and Planning Staff facilitates the development and documentation of FSIS policies and regulations, and coordinates agency planning. This staff conducts analytical and evaluative studies for the Administrator and for individual program offices. The staff also supports the agency's implementation of quality management initiatives, coordinates FSIS emergency preparedness functions, and responds to requests under the Freedom of Information and Privacy Acts.

Information and Legislative Affairs Staff

The Information and Legislative Affairs Staff communicates with the public, Congress, other government agencies, the media, and FSIS personnel about FSIS policies, programs, and activities. The staff directs a comprehensive public information and education program on issues such as food safety and labeling. The staff also develops speeches and testimony for agency officials.

The staff operates the toll-free Meat and Poultry Hotline (1-800-535-4555; 202-720-3333 in the Washington, DC, metropolitan area). It also develops and distributes written and audiovisual materials for a variety of audiences and serves as congressional liaison for the agency.

Executive Secretariat

The Executive Secretariat staff carries out certain information and administrative assignments for the agency. The office responds to requests under the Freedom of Information Act and Privacy Act and responds to consumer, congressional, and industry correspondence and written requests for information. It also carries out special projects. In addition, Executive Secretariat staff members have oversight responsibility

for U.S. participation in the U.N. Codex Alimentarius Commission and manage and direct the National Advisory Committee on Microbiological Criteria for Foods and the National Advisory Committee on Meat and Poultry Inspection.

***Equal Opportunity
and Civil Rights Staff***

The Equal Opportunity and Civil Rights Staff provides support to managers and supervisors for administration of Titles VI and VII of the Civil Rights Act of 1964 and other applicable laws and regulations. The staff plans program initiatives, evaluates employment activities, mediates the resolution of complaints, and conducts EEO training and program reviews.

Nutrition Labeling**National Academy of Sciences
Label Recommendations**

In 1993, consumers benefited from new nutrition labels manufacturers have placed on many processed foods — including meat and poultry — before the 1994 federal deadlines required nutrition information on packages of processed foods.

The nutrition labeling initiative began in 1989 when FDA and FSIS asked the National Academy of Sciences to recommend food labeling improvements. And then, the Nutrition Labeling and Education Act of 1990 (NLEA) required nutrition information on labels of processed foods other than meat and poultry by May 8, 1994. To provide the same nutrition information on meat and poultry as on other foods, the U.S. Department of Agriculture's Food Safety and Inspection Service worked with the Department of Health and Human Services Food and Drug Administration to develop similar regulations. Both Agencies published similar proposals in November 1991 and similar final regulations in January 1993. In this way, consumers are ensured consistency in labeling across product lines.

New Label Requirements

Manufacturers are required to put a nutrition information panel on all processed foods. The panel must list total calories, calories from fat, total fat, saturated fat, cholesterol, sodium, dietary fiber, total carbohydrates, sugars, protein, vitamins A and C, calcium and iron. Other nutrients may be listed voluntarily.

The label format is the same for FSIS and FDA-regulated products, and all nutrients must be declared as a percent of their Daily Value. Serving size definitions are consistent across product lines and are based on the average amount people eat. Further, serving sizes must be expressed in metric and common household measures. Alternative formats are available for certain foods, such as those in small packages.

Manufacturers can make only certain nutrient content claims that are defined in the new rules. For instance, FDA and FSIS regulate the use of the term "healthy." Although the FSIS and FDA proposals defining "healthy" issued in 1993 differed regarding fat levels permitted, officials from both agencies reached agreement, and worked to prepare final regulations for issuance in 1994. In addition, FSIS plans to make dietary guidance easier for consumers and to provide regulatory consistency for the food industry by developing a health claims proposal to complement the FDA's rule.

**Voluntary Programs
Established**

Under the new rules, voluntary label programs are established for raw foods, and the FSIS and FDA will consider making the nutrition labeling mandatory if manufacturers and retail establishments do not participate significantly.

Consumer Education

USDA is committed to educating consumers on the new nutrition label through the National Exchange for Food Labeling Education (NEFLE) program involving the FSIS, FDA, Extension Service, and consumer, trade and health organizations.

The National Exchange has held three satellite video conferences including these outside organizations as well as USDA's Extension Service agents and FDA and FSIS field staffs. The interactive video-conferences dealt with important consumer labeling issues and focused on meeting the challenge of educating consumers about the new food label.

Safe Handling Instructions On Labels

The deaths of four children and the treatment of nearly 500 others for *E. coli* 0157:H7-related illnesses in the Pacific Northwest in January 1993 intensified USDA efforts to put safe handling instructions on meat and poultry.

Labeling Accelerated

Secretary Espy asked FSIS to require safe handling labels as soon as possible. A consumer group sued the agency in Federal court at about the same time to require such labels. The USDA settled the case in May 1993, agreeing in August to publish safe handling label regulations.

The agency published an interim final rule that would have required the labels on not-ready-to-eat meat and poultry products by October 15, 1993.

Implementation Stalled

National and local trade associations stopped the regulations implementation by arguing successfully in Federal court that the proposed rule did not allow the time required by Federal law to comment on and implement the new regulations.

Rulemaking Resumed; Labels Used

The USDA resumed the rulemaking process anew at the end of October, and anticipated industry acceptance. A new proposed rule was published November 4, with comments due December 20.

Some meat and poultry producers, meanwhile, began using the FSIS-recommended labels anyway, earning the Secretary's praise for their efforts.

Safe handling labels could be on all not-ready-to-eat meat and poultry products by spring and summer of 1994, coinciding with implementation of the new FSIS and FDA nutrition labels.

Label Contents

Safe handling labels will remind consumers and food handlers that raw or partially cooked products could contain illness-causing bacteria if not handled or cooked properly.

They also explain that raw meat and poultry should be refrigerated or frozen, thawed in a refrigerator or microwave, and cooked thoroughly. Working surfaces, utensils, and hands, the labels urge, should be washed thoroughly after contact with raw meat and poultry. Consumers also are reminded to refrigerate leftovers promptly.

FSIS Consideration

The need for instructional labels has been debated since 1972 when a Federal court, responding to a public health association suit seeking warning labels, said USDA could educate the public instead of requiring labeling instructions. USDA has conducted a massive and increasingly targeted safety education effort since then, and inaugurated a toll-free hotline in 1985.

Inspectors-in-Charge have been able to approve specific instructions on poultry labels since late 1987. The National Broiler Council says 75 percent of its members already provide safe handling information on their labels.

FSIS supports mandatory labeling instructions to help food handlers better understand the dangers of mishandling meat and poultry.

Inspection Modernization

Strategic Plan

FSIS is working to maximize the current inspection system and is engaged in an open, long-term effort to plan a regulatory program for the future. This approach enables FSIS to operate the current inspection system at its maximum level while planning a new program not bound by current constraints.

FSIS will maximize performance of the current inspection system via six imperatives:

- Increase participation in decisionmaking by promoting greater involvement of consumers, public health officials, educators, and industry scientists and managers. In May and June 1993 FSIS held public hearings in six cities and published a request for comments. In all, 283 individuals presented 1,700 comments. An analysis of all these comments will be made public.
- Align the Agency staff and structure for full utilization. In July 1993, phase one of an Agency reorganization took place, including a reassignment of senior managers and the creation of a new Review and Assessment Division.
- Build strong and mutually supportive labor relations, in part by improving communications, involving employees in planning, and by training and utilizing the workforce to design the future program.
- Reduce the threat of pathogens by improving our knowledge of pathogens and their incidence through a multifaceted Pathogen Reduction Program.
- Improve consumer service and education. A video teleconference was held on September 2, 1993, with public health officials in 49 States, and 3 expert panels discussed what can be learned from the foodborne illness and deaths in the Northwest and ways to prevent such problems.
- Make decisions based on science and technology by encouraging research, using risk analysis, and seeking advice of experts. FSIS is also engaged in a long-term design and development process that will produce the next generation of meat and poultry inspection regulations. A series of six public hearings was held in May and June of 1993 to obtain public input about the future of meat and poultry inspection. Representatives from consumer groups, industry, State and local governments, academia, and Congress attended the hearings in Seattle, Dallas, Des Moines, Oakland, Atlanta, and Philadelphia. The information gathered in these hearings will be utilized by planning groups as they are convened.

Public Health Initiative

FSIS arranged with the Centers for Disease Control and Prevention to place an FSIS employee at the CDC headquarters in Atlanta. It became apparent during the January 1993 illness outbreak caused by *E.coli* O157:H7 and the subsequent investigation that FSIS needed to build a stronger relationship with the CDC. FSIS worked closely with the CDC to identify a position that would be mutually beneficial to USDA and the Centers for Disease Control and Prevention.

The position requires that the person be assigned to the foodborne disease unit of CDC and work closely with CDC epidemiologists in identifying public health issues, recommending public health activities, helping integrate food safety issues related to meat and poultry into the planning and day-to-day operations at CDC, and participating in investigations of foodborne disease outbreaks.

Pathogen Reduction Initiatives

The tragic outbreak of foodborne illness from *E. coli* O157:H7 bacteria in January 1993 heightened the urgency for improved controls and new ways to enhance food safety. While microbial control has long been an implicit goal of the FSIS inspection program, FSIS designed a new, all-encompassing "Pathogen Reduction Plan" to strengthen public health protection against microbial pathogens.

The Pathogen Reduction Program is a working model of the two-track approach--it is a focused effort seeking immediate solutions, and it will lead to new regulatory approaches for the future.

In recent years, FSIS inspection, monitoring, and education efforts have helped to bring about dramatic reductions in chemical residues in livestock and poultry and in microbial contamination of ready-to-eat products. The Pathogen Reduction Program is organized around eight activity areas aimed at reducing the likelihood that harmful microbes will enter the food supply at key points during production, distribution, and preparation.

- *Pre-harvest production activities*—Facilitate research, animal identification systems, and development of model pathogen reduction programs.
- *Develop rapid methods*—Support development and implement rapid tests to detect pathogens throughout the food production/ prevention system.
- *Post-harvest activities*—Collect microbiological baseline data and design intervention techniques for pathogen reduction.
- *Risk analysis*—Base the pathogen reduction strategies on quantitative risk assessment.
- *Slaughter plant activities*—Introduce new microbial detection and reduction techniques into the meat and poultry inspection program as they become available.
- *Processing plant activities*—Use micro monitoring of Hazard Analysis Critical Control Points (HACCP) in processing plants.
- *Food service and retail activities*—Provide current food safety information to State enforcement agencies and food handlers.
- *Consumer awareness*—Inform consumers of the risks associated with unsafe food handling.

The plan involves coordination between FSIS and other USDA, Federal, state, and local government agencies and consumer, industry, and professional groups. In March of 1993, nearly 250 FSIS employees called in more than 1,000 suggestions on a toll-free hotline. On September 2, FSIS, the Extension Service, and the Food and Drug Administration sponsored a video

teleconference for public health officials. Viewers in 49 States called in questions to three panels of experts who had explored recent outbreaks. Callers learned how to prevent future outbreaks and improve cooperative responses. Videotapes of the teleconference continue to be distributed. Progress was made in various areas in support of the Pathogen Reduction Program. A new rule, effective September 2, 1993, sets cooking and handling requirements for cooked and partially cooked uncured meat patties. A USDA rule published August 12, 1993, gives FSIS greater latitude in conducting and making awards for food safety research. The 1993 microbial baseline study on steers and heifers showed that *E. coli* 0157:H7 bacteria was recovered from only 4 (0.2 percent) of 2,081 sample carcasses. A similar survey on bulls and cows began in September 1993. Microbiological studies planned, include: healthy and disabled cows, ground beef, swine, poultry, and head meat.

In FY 1993, Secretary Espy formed USDA's Pathogen Reduction Task Force, headed by Acting Assistant Secretary Patricia Jensen, to be responsible for the leadership, oversight, and coordination of USDA's efforts to reduce the occurrence of microbiological pathogens in meat and poultry products. The results of USDA projects in pathogen reduction will provide guidance for future program changes. The task force is comprised of various USDA agencies and also includes members of the Centers for Disease Control (CDC) and the Food and Drug Administration (FDA).

Research Authority

In August of 1993, the Secretary of Agriculture granted FSIS authority to use a new mechanism in conducting necessary food safety research. FSIS is now able to enter into cooperative agreements as well as contracts and grants.

The intent of the new authority is to supplement traditional research conducted by USDA's Agricultural Research Service (ARS) by allowing FSIS to directly pursue more applied research projects, such as those to develop rapid tests for bacteria.

Microbiological Contamination

Hemorrhagic *E. coli* 0157:H7 and Foodborne Illness

The January 1993 outbreak of foodborne illness in the West caused by *E. coli* 0157:H7 captured the attention of the entire Nation. More than 500 people became ill and four died as a result of infection by *E. coli* 0157:H7. Undercooked hamburgers served at several outlets of a fast-food chain were identified as the primary source of the pathogen.

FSIS officials immediately began to work with the State of Washington Department of Health to investigate the source of the outbreak. USDA established three main objectives for the Department's investigation: (1) to ensure all potentially contaminated meat was recovered from commerce and detained under Federal oversight; (2) to determine if there was any failure in the Federal meat inspection system; and (3) to investigate the possible sources of the meat containing *E. coli* 0157:H7 and how the meat became contaminated.

The investigation led to the identification of the beef slaughtering and processing plants that supplied the meat from which the hamburgers were made. USDA worked with the Centers for Disease Control and Prevention (CDC) investigators and industry representatives to inventory all product that was recovered and to ensure that all possibly contaminated meat related to the outbreak was returned to warehouses and freezers.

A report of the *Escherichia coli* 0157:H7 outbreak in the Western States, released by FSIS on May 21, 1993, stated that reviews of federally inspected establishments identified in the investigation indicated there had been no breakdown in production, processing, or distribution procedures. However, the report noted that current practices are not designed to eliminate pathogens or guarantee that no pathogens are present on raw meat and poultry products. The routine detection of pathogens such as *E. coli* 0157:H7 on raw product is not possible with currently available scientific methods and technology.

Investigators were unable to trace the contamination to any specific supplier, farm, herd or animal. While the results of the investigation are inconclusive as to the source of the pathogen that caused the epidemic, USDA has been able to learn from this outbreak. The Department will take advantage of the knowledge gained to strengthen public protection, enhance the inspection system, and reduce the risk of tragedies like the one in the Western States.

Strategic Plan for Pathogen Reduction

Secretary Espy met with families affected by the outbreak to express his deep concern and to assure them that he would make food safety a top priority. Secretary Espy also met with the Governor of the State of Washington and other State officials, and testified before the state Senate committee, outlining an action plan to control future foodborne disease outbreaks. With the support of President Clinton, Secretary Espy moved quickly and aggressively to put into action a plan to enhance the meat and poultry inspection program to improve public health protection.

Secretary Espy laid out a strategic pathogen reduction plan that included improvements in education, regulations, testing, enforcement, and research, as well as efforts to persuade industry to adopt new technologies. The plan addressed each step in the farm-to-table continuum where the potential for problems could be reduced. During 1993, USDA had more than 70 pathogen reduction activities underway, including an enhanced food safety education program.

Along with the strategic pathogen reduction program, USDA is assuming a more aggressive role in the area of public health. The Department has placed an FSIS veterinary epidemiologist at the Centers for Disease Control and Prevention in Atlanta to serve as a liaison with that Agency. USDA has also created a Division of Public Health within FSIS and is actively recruiting for a medical professional to serve as advisor to the Department. USDA is encouraging States to mandate the reporting of Hemolytic Uremic Syndrome (HUS) and illness caused by *E. coli* 0157:H7, and is working with the medical community to ensure that physicians and other health professionals are better informed about the disease.

Microbiological Studies and Testing

FSIS is conducting microbiological studies to determine the kinds and levels of microorganisms present on raw meat and poultry. These nationwide studies are designed to detect six pathogens and three indicator bacteria and are the first of their kind and scope.

FSIS announced results of a 1992-93 microbiological study on steer and heifer carcasses, which account for 80 percent of the beef animals slaughtered in this country.

As part of this study, USDA sampled approximately 2,100 steer and heifer carcasses and conducted more than 18,000 laboratory analyses on the samples. Samples were analyzed for six pathogens known to contribute to most reported

foodborne illness outbreaks. These include *Staphylococcus aureus*, *Listeria monocytogenes*, *Clostridium perfringens*, *Campylobacter jejuni/coli*, *Salmonella*, and *E. coli* 0157:H7.

No pathogens were found in 85.4 percent of the samples; 13.4 percent contained two pathogens; and 0.1 percent had three pathogens. No samples tested contained more than three pathogens.

Staphylococcus aureus was recovered most frequently followed by *Listeria monocytogenes*, *Campylobacter jejuni/coli*, *Clostridium perfringens*, *Salmonella*, and *E. coli* 0157:H7. *E. coli* 0157:H7 occurred in 0.2 percent, or 4 of the 2,087 samples analyzed.

The study indicated that the highest count of each pathogen found was at levels that could be destroyed at recommended cooking temperatures. These findings confirm the need for proper refrigeration, handling, and cooking of beef products to control and destroy harmful bacteria.

Other Studies

In September 1993, FSIS began microbiological sampling in plants that slaughter bulls and cows, which represent 18 percent of beef animals slaughtered and are a major source of ground beef.

In October 1993, FSIS began microbial monitoring at critical control points in beef slaughter and ground beef processing operations to evaluate process controls to minimize bacterial contamination.

The agency began a microbiological sampling program in November 1993 to compare the kinds and levels of bacteria in disabled cows to those in normal cows. The study may also determine if there is a relationship between lesions and disease conditions found in disabled cows and the presence of selected bacteria.

The trial phase of the microbiological baseline survey for poultry was scheduled to begin in February 1994. Broad-scale testing will be conducted in approximately 200 poultry plants nationwide.

A microbiological survey was completed on ground beef, and a final report is expected in June 1994. Samples were collected at approximately 600 establishments operating under Federal inspection. The samples were analyzed for the same organisms as in the beef survey.

Microbiological Testing Program

In 1993, FSIS began planning for a major initiative to integrate microbiological testing into the inspection program at three stages: pre-production, slaughter production, and processed products production.

Pre-production

In pre-production, FSIS will incorporate microbiological testing into the pre-operational sanitation program already in use. Daily visual inspections to monitor sanitation programs in meat and poultry plants will be enhanced by random microbiological monitoring. This sampling program will provide valuable information about the relationship between the visual appearance of facilities and equipment surfaces and the level of microbiological contamination. It will also provide inspection personnel with valuable experience in microbiological principles and sampling techniques that will be helpful as the agency incorporates more microbiological testing into the inspection program.

Pre-trial sampling during pre-op sanitation was scheduled to be conducted in 10 meat and poultry plants. Four different "off the shelf" microbiological tests were to be used that provide results in 24 to 48 hours. These tests include a contact plate, a test strip, and two swab tests.

A broad-scale pilot test of the program was scheduled to begin in Spring 1994. National implementation in meat and poultry slaughter and processing plants was expected to be phased in October 1994.

Slaughter Production

During slaughter production, FSIS will conduct microbiological testing to monitor the effectiveness of plant procedures to remove visible contaminants from livestock and poultry carcasses.

A broad-scale pilot was scheduled to start in Spring 1994, and nationwide implementation in beef slaughter plants is scheduled to begin in October 1994.

FSIS reinforced procedures for mandatory trimming of all fecal, ingesta, and milk contamination from beef carcasses following the January 1993 outbreak. The agency is also providing additional training to inspectors to ensure uniform enforcement of the zero tolerance policy in the 900 beef plants nationwide. The correlation training effort was expected to be completed by June 1994.

Processed Products Production

FSIS is expanding the microbiological testing program for processed, ready-to-eat products to include other classes of products. Microbiological sampling for uncooked cured meat products began in October 1993 and for cooked patties in December 1993. A sampling program for dried, cured, or fermented products is being developed.

FSIS also expanded the microbiological sampling program to including testing cooked, ready-to-eat beef patties for *E. coli* 0157:H7. The testing program began in March 1993.

Residue Prevention

National Residue Program

Since 1969, FSIS has carried out the National Residue Program, which began as a "spot-testing" program when safety concerns were raised about pesticides. Since that time, many pesticides have been banned, and the testing program has greatly expanded, with a greater emphasis on animal drugs. Each year, the Agency reevaluates chemicals for residue testing, focusing on those that are most toxic to humans and most likely to be present in animals raised for food. Inspectors take random samples for testing according to a plan designed by epidemiologists and statisticians to provide nationwide information. Inspectors also take samples for testing when they have reason to suspect a residue problem. A violation is any amount greater than the legal limit. Limits are set with a margin of safety well over the level at which health effects can be observed. Violations detected by FSIS are usually only slightly above legal limits (barely measurable differences).

In 1993, FSIS announced that the agency's National Residue Monitoring Program for 1992 revealed only 0.29 percent of the meat and poultry samples tested showed violative levels of residues from animal drugs and pesticides (85 violations out of 29,276 samples). Nearly all the violations in 1991 and 1992 were from animal drugs (primarily antimicrobials); only a few of the residue violations were caused by pesticides.

In general, FSIS has found a continued low level of drug residue violations over the last several years. Moreover, as explained above, safety factors are built into residue limits, and when violations occur, they are typically only slightly higher than those limits.

Sulfa Drug Residues

In 1992, FSIS inspectors tested swine carcasses for sulfonamides in the 80 largest hog slaughter plants across the country using the Sulfa-On-Site (SOS) test. Out of the 105,091 samples only 232 violations were found (0.22 percent of those sampled). When SOS indicated a possible violation, the inspectors retained carcasses and sent samples of muscle tissue (meat) to the laboratory for confirmation. Once laboratory testing confirmed the violations, the carcasses sampled were condemned. Condemned product cannot be used for human consumption.

All 232 sulfonamide violations were from sulfamethazine (SMZ), a sulfa drug that has been the source of a persistent residue problem in swine. Once SMZ is mixed in feed, it lingers in the environment, contaminating "unmedicated" feed and the hogs that consume it.

After FDA preliminary studies in late 1987 indicated that SMZ was linked to malignant thyroid tumors in rats and benign tumors in mice, FSIS began its in-plant testing program. As a result of FSIS testing and industry quality control efforts, the percentage of tested samples that were found to be violative for sulfonamides in market hogs declined nationwide from almost 7.0 percent in 1984 to about 0.6 percent in 1992. FSIS plans to continue its efforts to reduce sulfa residues in concert with FDA and other Federal and State public health and regulatory agencies.

FAST Tests

In 1993, FSIS began implementation of a new drug residue test it developed, called the "Fast Antimicrobial Screen Test" (FAST). A comparison of FAST with the agency's older screening tests—the Swab Test on Premises (STOP) and the Calf Antibiotic and Sulfa Test (CAST)—showed the new test to be as good as the older ones with several advantages.

The new test is faster—it can be read in 6 hours instead of 18 hours, because the composition of the medium makes the bacteria grow more quickly. Also, FAST can be read more easily because positive results for sulfa or antibiotic compounds create a purple zone that can be seen at a glance. The test checks for a variety of compounds; if a positive result is found, further and more refined testing can then be done to accurately identify the residue.

Criteria for Rapid Tests

Rapid tests to detect and enumerate pathogenic bacteria are necessary to learn more about pathogens in the food supply. FSIS has taken aggressive steps to seek new rapid tests for *E. coli* 0157:H7 and other pathogens. The Agency published in October 1993 a notice to set scientific criteria manufacturers must meet in developing rapid, in-plant microbiological tests for FSIS use. The Agency is currently evaluating several commercial tests for safety, accuracy, and cost effectiveness.

FSIS also published a notice in the Commerce Business Daily in November 1993 requesting information on new technologies that may be applicable to rapid detection of low numbers of microorganisms on meat and poultry. Nine responses have been received, including a proposed technique that would permit the agency to detect the presence of bacteria using bioluminescence assays.

In response to the limited number of available commercial tests specifically adapted to the analysis of meat and poultry products, the Agency has published 11 specific Requests for Proposals in the Commerce Business Daily for research leading to improved methods for the detection of specific microorganisms, or microbial toxins, of public health concern. The purpose of these proposals will be to foster the development of advanced technology not yet commercially available to better meet the regulatory needs of the Agency.

International Activities

European Community (EC) Trade Issues

In late 1990, the European Community (EC, which effective January 1, 1994, became the European Union) virtually banned beef and pork from the United States, claiming U.S. plants did not meet its technical standards under its Third Country Directive. It was not until 1992 that an agreement was reached, after much work and negotiation by a joint U.S.-EC veterinary group. The agreement, which set interim requirements for determining the eligibility of U.S. cattle and hog slaughtering facilities to supply products to the EC, represents a cooperative effort by both parties to understand each other's meat inspection systems and to find ways to address the differences.

Those interim requirements have facilitated EC approval of U.S. plants that could export to the EC. As a result, by the end of fiscal year 1993, the EC accepted products from 35 U.S. slaughter and cutting plants and 80 cold storage facilities.

The joint veterinary group identified 60 differences between U.S. and EC inspection requirements. Since 1992 many of them have been resolved and ways to settle others have been recommended. Even at the end of 1993, discussions continued on technical issues.

U.S. Meat and Poultry Exports to Russia

A bilateral agreement reached in 1993 between the United States and Russia has made it possible for the USDA to purchase large amounts of pork and poultry from U.S. producers for donation to Russia. The agreement was needed because Russia had requested USDA certification concerning certain conditions before Russia would accept U.S. poultry, beef, pork, or pork products. Although Russia first posed its requirements in a 1991 letter, it did not detain U. S. products until April 1993.

The Russian requirements included assurances that, for example, swine carcasses were free of Porcine Respiratory and Reproductive Syndrome (PRRS), a viral disease Russian officials believe is not in their country. USDA was also required to certify that livestock and poultry do not contain harmful residues of such compounds as antibiotics, do not show evidence of infection with trichina parasites, and have not been exposed to ultraviolet light or radiation. Also, poultry is required to be from flocks free of Newcastle disease.

A U.S. delegation traveled to Russia in April 1993, and Russian officials came to the United States in mid-July. After seeing firsthand how U.S. plants and the USDA inspection system operate, the Russians agreed to accept meat and poultry certified by USDA. The resolution reached as a result of negotiations and visits enabled USDA's Agricultural Marketing Service (AMS), on behalf of the Commodity Credit Corporation, to purchase 24 million pounds of U.S. pork, valued at \$19 million, for donation to Russia. Sales of commercial pork are also permitted under the agreement. In addition, USDA purchased and

donated to Russia 27 million pounds of U.S.-produced poultry, valued at \$8 million. FSIS veterinarians oversaw that requirements were met and certified the meat and poultry to make sale and delivery possible.

Meat and Poultry Imports

During 1993, the United States imported 2.6 billion pounds of meat and poultry. Of the imports, 81 percent were raw meat (mainly beef), 18 percent processed meat, and 1 percent poultry and other products. Three countries accounted for 76 percent of imports: Australia (27 percent), Canada (33 percent), and New Zealand (16 percent).

These products were admitted into the United States with safeguards of the FSIS comprehensive import review and re-inspection efforts. To be eligible to export meat or poultry to the United States, a country's inspection system and plants must be reviewed by FSIS and found to protect consumers through a regulatory system at least equal to the system of this country. In addition, FSIS conducts reviews of foreign plants, delisting those found unacceptable.

FSIS also re-inspects meat and poultry after entry into the United States. FSIS examines all shipments for acceptability, and, using a statistically based plan, samples some shipments for examination of the meat or poultry. As a result, in 1993 FSIS rejected nearly 16 million pounds of imported meat and poultry products, most commonly for processing defects, contamination, unsound condition, and transportation damage. With its foreign program reviews and a sampling plan focusing on plants posing the greatest risks, FSIS can ensure with a high degree of confidence that imported products are safe, wholesome, and accurately labeled.

USDA's poultry regulations, which implement the inspection laws, require that poultry imported into the United States must have undergone foreign inspection under rules "at least equal to" U.S. rules. In a case brought against USDA by the National Broiler Council and the Mississippi Poultry Association, the U.S. District Court for the Southern District of Mississippi, on April 28, 1992, called USDA rules invalid, saying the poultry law calls for foreign inspection regulations that are "the same as" USDA regulations. It said "the same as" has a clear meaning and imposes a standard other than USDA's interpretation "at least equal to."

The U.S. Government appealed, presenting arguments February 4, 1993, to a three-judge panel of the U.S. Court of Appeals for the Fifth Circuit. On May 28, 1993, the Appeals Court upheld the lower court, ruling against USDA. Noting a strong dissenting opinion by the Chief Judge on the panel, in July 1993, the Government petitioned for a re-hearing. The Court agreed to hold a re-hearing "en banc" (by the full 13-member Court of Appeals) and delayed its decision until fall, 1994.

Public Information and Consumer Education

Education on Safe Food Handling

During FY 1993, FSIS conducted education on *E.coli* O157:H7 and ground beef safety, safe handling label or point-of-purchase instructions for raw meat and poultry products, safe handling of holiday dinners, and extensive food handling information for consumers in the Midwestern States affected by the devastating floods.

As a result of the tragic outbreaks of foodborne illness caused by *E.coli* O157:H7 bacteria, FSIS focused its major consumer efforts on educating the

public on how to prevent illness from the bacteria. FSIS prepared background papers, speeches, special feature articles, TV and radio materials, and also devoted a special issue of *Food News for Consumers*, its quarterly magazine targeted to food editors of newspapers and magazines, to this topic. Several articles were reprinted and distributed through conventions and special mailings to consumer organizations.

In fiscal year 1993, the Hotline staff of home economists, registered dietitians, and food technologists received approximately 158,000 calls, compared with 100,000 in 1992. In addition to consumers, government officials, business people, extension agents, students and teachers, consumer activists, and the media obtain information from the Meat and Poultry Hotline.

Approximately 800 media contacts resulted in reports and articles in widely circulated newspapers and magazines, on television and radio, and in newsletters, cookbooks and other publications. These broadcasts and publications reach millions. Ten video and eight print news releases on seasonal food safety topics were produced at regular intervals throughout the year.

Consumers nationwide learned about food safety information from newspaper and magazine articles generated by *Food News for Consumers*, pamphlets, and other publications and audiovisual aids produced by FSIS for distribution to the general public and professional audiences. These items were taken to major conventions where staff exchanged information with hundreds of food safety educators and communicators.

The FSIS Information and Legislative Affairs staff coordinates labeling education efforts and actively participates in NEFLE, the National Exchange for Food Labeling Education. (NEFLE is a cooperative venture initiated by FSIS and FDA which seeks to distribute information on labeling education to all interested parties through conferences and through an electronic database of educational materials and educational research housed at the National Agricultural Library). NEFLE sponsored a nationwide video teleconference April 1, 1993, and held a major meeting in Washington, D.C., June 11, 1994.

Public Information

FSIS employees, industry, consumer groups and others have the right to know about Agency regulations and policies pertaining to food safety, and to participate in shaping those programs and policies. During 1993, FSIS increased its efforts to communicate about its policies, programs, and regulations with interested audiences. Press releases, speeches, briefings, and backgrounders on specific program issues continued to be released to the public.

During FY 1993 over 75 speeches were presented by the FSIS Administrator and Deputy Administrators concerning scientific and technological advances for the meat and poultry inspection system. Issue briefings were prepared for the Secretary of Agriculture, Assistant Secretary of Marketing and Inspection Services, the Vice-President, and the President. Backgrounders, fact sheets, and press releases informed, updated, and educated constituents, consumers, the media, and government officials on safe food handling labels, irradiation, *E. coli* 0157:H7, inspection activities, regulatory enforcement, and international issues.

In May, FSIS conducted a series of six public hearings to obtain public input about the future of meat and poultry inspection. The hearings were held in Dallas, Seattle, Des Moines, Oakland, Atlanta, and Philadelphia. Over 282

individuals spoke and about 1,700 comments were received. Among the subject areas most discussed were inspection, communication/cooperation, consumer education, and science/research and technology.

In September FSIS held its first teleconference with State public health officials to discuss the lessons learned from the illness outbreaks caused by *E.coli* 0157:H7 and the steps to take to prevent foodborne illness. Representatives of 49 States participated in the discussions. The satellite-beamed conference, along with the video tapes that were made for later use, helped to continue to communicate food safety information to health officials.

Incorporating Consumer Concerns

Hotline staff and management convey the consumer point of view to officials in FSIS and other USDA agencies. The Hotline consulted with committees at work on: establishment of an employee help line, Midwest flood relief, food irradiation education, pathogen control in processing, and safe handling label instructions.

The Hotline publishes a quarterly in-house newsletter and a yearly activity report to keep FSIS apprised of trends noted in calls from consumers.

In March 1993, the Hotline lent its facilities and equipment to the Pathogen Reduction Employee Call-In. Employees from throughout the country phoned in their suggestions for reducing microbial contamination from farm to table.

Employee Communication

Issues of the FSIS Communicator, a bimonthly employee newsletter, were mailed to each employee's home. The newsletter comprehensively reports important information about the Agency and its policies, programs, and actions.

FSIS established an Employee Communications Working Group composed of headquarters and field employees, including representatives of the National Joint Council (NJC), the National Association of Federal Veterinarians (NAFU), and the Association of Technical and Supervisory Professionals (ATSP), to develop a plan for enhancing employee communications. The group held several meetings, sought input from employees, and developed a list of 15 actions for improving the Agency's systems for communicating with employees.

Correspondence

During fiscal year 1993 the staff prepared over 4,000 responses to incoming correspondence from consumers; industry; organizations; state, local, and foreign governments; Congress; and the White House. Over 200 special writing, editing, and research projects were completed.

Enhanced Enforcement

In February of 1993, Secretary Mike Espy directed FSIS to very strictly enforce procedures to ensure that all fecal, ingesta, and milk contamination is removed from beef carcasses. Although this stricter enforcement of the "zero tolerance" policy went into effect immediately, work on the uniformity of enforcement continued throughout last year. Guidelines on implementing the policy have now been provided to all beef plants and the USDA employees at those plants.

In 1993, FSIS also provided additional training to inspectors to ensure uniform enforcement of the zero tolerance policy at beef plants across the country. These individual, on-site training sessions were held through May 1994. Field inspectors and supervisors at about 900 cattle slaughter establishments participated. Plant managers and quality control employees were invited to each session.

In the late spring of 1993, Secretary Espy directed FSIS to conduct unannounced reviews of beef plants to assess the implementation of the Cattle Clean Meat program. Of the 90 plants reviewed, about a third were found to have serious enough problems to require immediate action, such as temporarily shutting down production lines. FSIS program review officers have since revisited these plants and found considerable improvement.

National Correlation Center

The National Correlation Center (NCC) in Ames, Iowa, is staffed with four Veterinary Medical Officers who received special advanced training in pathology and animal diseases before the first correlation sessions were held in October 1991. The correlation sessions are designed to enhance the scientific basis for inspection operations and to maintain and improve the uniform application of FSIS regulatory standards to carcass dispositions nationwide.

Because most of the 1,200 FSIS field veterinarians work at widely dispersed slaughter plants across the Nation, the Center's veterinarians travel to plant locations to conduct the sessions. Correlation sessions include veterinarian discussions of animal diseases, including their causes and developing stages. The veterinarians from NCC also review how to detect and interpret the significance of gross lesions in relation to making post-mortem dispositions. Proper submission of pathology samples to FSIS laboratories is also reviewed.

By the end of 1994 all 1,200 field veterinarians are expected to have participated in at least one correlation session. The National Correlations Center's operation complies with a 1985 National Academy of Sciences recommendation to place greater emphasis on animal pathology in meat and poultry inspection activities.

Progressive Enforcement

The Progressive Enforcement Action (PEA) program provides specific guidelines for inspectors and supervisors to document recurring deficiencies in processing and slaughter plants. The plan includes a series of escalating enforcement actions when plant management is unwilling or unable to prevent recurring deficiencies.

The program details progressively stronger enforcement actions that inspectors will employ to bring plants into compliance with the Federal inspection laws. If the recurring deficiencies are corrected, the plant can return to normal operation. If the plant record shows continuing noncompliance with Federal regulations, the PEA provides documentation for the agency to consider withdrawal of inspection. Failure to comply in this final stage would result in refusal or withdrawal of inspection and could mean civil or criminal actions against the plant.

The number of plants operating under PEA increased in 1993 after Secretary Espy directed FSIS to strengthen enforcement and conduct unannounced reviews at meat and poultry plants nationwide.

In FY 1993, the Secretary also directed FSIS to establish a Review and Assessment office, which began a "1,000 Plant Review" to target potential

problems through unannounced reviews. This office has also completed a special review of 26 turkey plants operating under the New Turkey Inspection System (NTIS). This was the first review that included in-depth interviews with in-plant inspectors. Immediate action is taken to correct problems that are found during these reviews—including stopping operations (see Review and Assessment).

Human Resources

USDA and OSHA Agreement

Throughout 1993, USDA and the U.S. Department of Labor's Occupational Safety and Health Administration (OSHA) worked to develop a Memorandum of Understanding (MOU) to improve the reporting of serious workplace hazards in meat and poultry plants.

USDA's Food Safety and Inspection Service (FSIS) began working with OSHA to strengthen reporting procedures for serious workplace hazards in September 1991. The MOU was signed on February 4, 1994.

Under the agreement, FSIS inspectors will be trained to recognize serious hazards found in meat and poultry plants. Serious hazards are defined as a condition where there is a substantial probability that death or serious physical harm could result. Among these conditions are unmarked exits, electric hazards, broken or missing guardrails, and toxic spills.

FSIS inspectors will not replace OSHA inspectors. OSHA will continue to be responsible for safety and health oversight and plant owners will still be required to provide training and safe and healthful working conditions for their employees.

FSIS inspectors will report unsafe and unhealthy working conditions that affect them and plant employees to FSIS management. In reporting conditions that affect FSIS employees, inspectors will use existing procedures. These procedures were not changed by the MOU.

FSIS inspectors will use a new referral process to report serious hazards affecting only plant employees to FSIS headquarters. Headquarters will then refer the hazards in writing to OSHA and formally notify the plant manager of the referral. OSHA will investigate the complaint and ensure that Federal workplace safety and health standards are followed. Plant employees who report hazards to FSIS personnel will remain anonymous.

The new referral process was designed to begin after training sessions for FSIS employees.

FSIS is working with OSHA to develop and conduct training to support objectives in the MOU. OSHA is preparing an instructional program for FSIS to use in training its employees to identify serious workplace hazards. FSIS and OSHA plan to evaluate the training to ensure objectives in the MOU objectives have been met. Then, each year, the agencies will evaluate the agreement and, based on data and feedback from OSHA, FSIS employees and meat and poultry plant employers and employees, will determine if changes are necessary to continue to improve workplace safety.

RBO Agreement

Bringing to a close negotiations that began in 1991, on October 27, 1993, FSIS and the National Joint Council of Food Inspection Locals, the food inspectors' union, signed a landmark collective bargaining agreement to work together to improve labor-management relations.

The Relationship by Objective (RBO) agreement is designed to improve communication between agency management and the union, which represents 6,500 Federal meat and poultry inspectors. The agreement contains mutually agreed-upon objectives and action steps for labor and management to follow to resolve issues that affect the Agency and inspection personnel.

Under the framework, both groups will deal fairly and openly with each other and respect each other's rights and responsibilities. The RBO agreement also calls for more joint developments in food safety initiatives, which will require earlier union involvement in agency activities.

The agreement emphasizes open communication between supervisory personnel and employees. Each manager or supervisor is responsible for setting up procedures to ensure open communication with his or her employees.

FSIS has established a National Labor Management Steering Committee and each of the Agency's five domestic inspection regions and two districts within its International Programs' Import Inspection Division have RBO Steering Committees. These committees allow management and union representatives to come together to jointly discuss and resolve issues that impact on inspection personnel and management.

Signing of the agreement complies in spirit with President Clinton's Executive Order for labor-management partnerships directing government agencies to establish relationships with union councils and for labor and management to work together to make improvements in the agencies.

Only federally inspected meat and poultry plants may sell their products in interstate or foreign commerce. In 1993, FSIS inspected over 129.7 million head of livestock and over 7 billion birds.

More than 8,100 Inspection Operations employees, including more than 1,100 veterinarians, carry out the inspection laws in some 6,700 meat, poultry and other slaughtering and/or processing plants. Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Products are inspected during processing, handling, and packing.

Control and condemnation of misbranded or adulterated products are the most important ways FSIS encourages compliance with inspection laws and regulations. However, the agency can take other actions if necessary to prevent adulterated or misbranded products from reaching consumers. These actions include temporarily halting inspection (and thus production) until serious problems are corrected, stopping product distribution, persuading companies to recall violative products, and seeking court-ordered product seizures when necessary.

FSIS also monitors State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were produced. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be "at least equal to" the Federal inspection program. If States choose to end their inspection programs or cannot maintain this standard, FSIS must assume responsibility for inspection.

Exhibit 3-1 (on page 28) shows the number of federally inspected plants and the number of full-time permanent Inspection Operations field personnel by location. Employment figures represent Inspection Operations field employees in the regions, areas, and circuits only; headquarters employees are not included. Plant figures include USDA-staffed plants and Federal-State Cooperative Inspection plants (formerly Talmadge-Aiken plants), which are federally inspected but staffed by State employees.

In addition, about 86 International Programs employees inspect meat and poultry imports at points of entry into the United States. Exhibit 3-1 does not include these employees or the import establishments covered by International Programs.

Exhibit 3-1

Number of Federally Inspected Plants and FSIS Inspection Operations Field Employees by Location

September 30, 1993

6,726 Plants
8,170 Employees

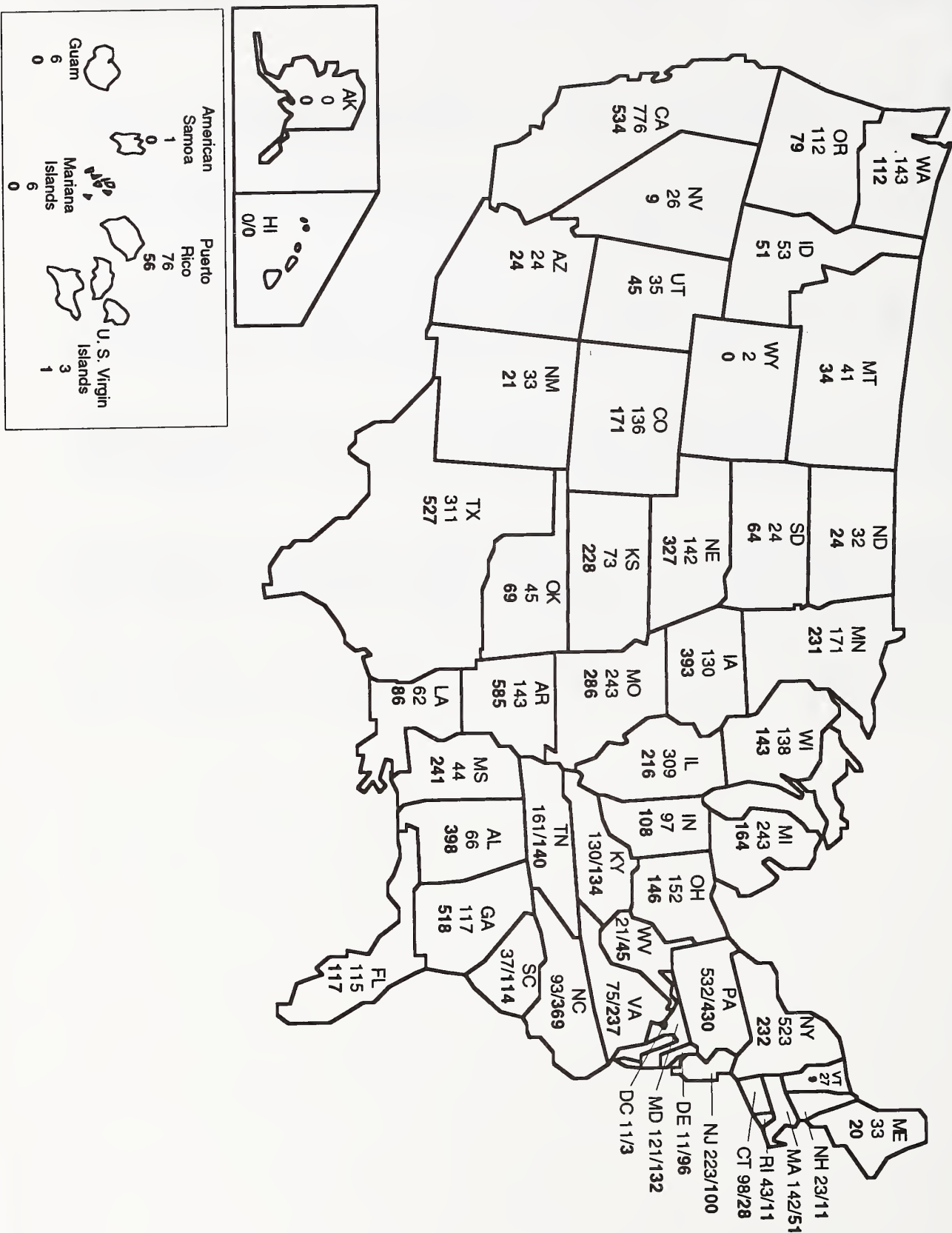


Table 3-2

Table 3-2 lists the number of federally inspected meat, poultry, combination meat and poultry, and other plants that operated under Federal inspection in each State or U.S. territory as of September 30, 1993.

**Number of Federally Inspected Meat, Poultry, and
Combination Meat and Poultry, and Other Plants by Location**

State or Territory	Meat Plants	Poultry Plants	Meat / Poultry Plants	Sub Total	Other Plants 1/	Grand Total	Employees by Location
Alabama	9	33	17	59	7	66	398
Alaska	0	0	0	0	0	0	0
American Samoa	1	0	0	1		1	0
Arizona	7	0	15	22	2	24	24
Arkansas	28	31	63	122	21	143	585
California	212	39	464	715	61	776	534
Colorado	66	1	55	122	14	136	171
Connecticut	36	1	58	95	3	98	28
Delaware	2	7	2	11	0	11	96
District of Columbia	4	1	6	11	0	11	3
Florida	24	5	76	105	10	115	117
Georgia	17	43	47	107	10	117	518
Guam	4	0	2	6	0	6	0
Hawaii	0	0	0	0	0	0	0
Idaho	20	0	31	51	2	53	51
Illinois	120	8	157	285	24	309	216
Indiana	34	12	43	89	8	97	108
Iowa	40	4	57	101	29	130	393
Kansas	18	1	34	53	20	73	228
Kentucky	70	5	52	127	3	130	134
Louisiana	14	6	35	55	7	62	86
Maine	8	1	24	33	0	33	20
Mariana Islands	2	0	4	6	0	6	0
Maryland	54	16	46	116	5	121	132
Massachusetts	41	9	91	141	1	142	51
Michigan	100	3	134	237	6	243	164
Minnesota	32	10	108	150	21	171	231
Mississippi	3	27	10	40	4	44	241
Missouri	86	18	122	226	17	243	286
Montana	13	0	28	41	0	41	34
Nebraska	62	5	54	121	21	142	327
Nevada	4	2	18	24	2	26	9
New Hampshire	5	2	16	23	0	23	11
New Jersey	74	11	133	218	5	223	100
New Mexico	11	0	18	29	4	33	21
New York	157	22	328	507	16	523	232
North Carolina	30	25	30	85	8	93	369
North Dakota	14	1	16	31	1	32	24
Ohio	52	10	78	140	12	152	146
Oklahoma	8	5	28	41	4	45	69
Oregon	33	5	60	98	14	112	79
Pennsylvania	224	29	269	522	10	532	430
Puerto Rico	48	4	24	76	0	76	56
Rhode Island	19	4	20	43	0	43	11
South Carolina	12	9	15	36	1	37	114
South Dakota	9	3	7	19	5	24	64
Tennessee	68	7	72	147	14	161	140
Texas	72	15	165	252	59	311	527
Utah	8	1	24	33	2	35	45
Vermont	11	1	13	25	2	27	9
Virginia	18	13	37	68	7	75	237
Virgin Islands	2	0	1	3	0	3	1
Washington	38	6	84	128	15	143	112
West Virginia	6	3	11	20	1	21	45
Wisconsin	34	6	82	122	16	138	143
Wyoming	1	1	0	2	0	2	0
Subtotal	2,085	471	3,384	5,940	494	6,434	8,170
FSCIP 2/	140	10	139	289	3	292	
Total	2,225	481	3,523	6,229	497	6,726	8,170

1/ Other plants include Identification warehouses, food service plants and plants slaughtering non-amenable animals i.e., elk, rabbit.

2/ Federal-State Cooperative Inspection Program (FSCIP) - formerly Talmadge-Alken.

Table 3-3

Table 3-3 presents the number of meat and poultry, and other slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1993. Only federally inspected plants may sell their products in interstate or foreign commerce.

Numbers and Types of Plants Operating Under Federal Inspection as of September 30, 1993

Type of Plant	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Slaughtering	205	146	0	351	6	357
Processing	1,345	196	3,010	4,551	484	5,035
Slaughtering & Processing	535	129	374	1,038	4	1,042
Subtotal	2,085	471	3,384	5,940	494	6,434
FSCIP	140	10	139	289	3	292
Total	2,225	481	3,523	6,229	497	6,726

Table 3-4

Table 3-4 lists the number of meat and poultry, and other plants inspected under Federal-State Cooperative Inspection Program (FSCIP) agreements as of September 30, 1993. FSCIP cooperative agreements permit State employees to carry out inspection in federally inspected plants.

Federal-State Cooperative Inspection Plants (formerly Talmadge-Aiken)

State	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Alabama	9	1	10	20	0	20
Alaska	3	0	1	4	0	4
Delaware	4	0	2	6	0	6
Florida	2	0	0	2	0	2
Georgia	19	0	26	45	0	45
Hawaii	7	0	7	14	1	15
Illinois	16	2	16	34	0	34
Indiana	2	0	4	6	0	6
Louisiana	0	0	0	0	0	0
Mississippi	7	0	9	16	0	16
North Carolina	42	4	11	57	0	57
Oklahoma	1	0	12	13	0	13
South Carolina	0	0	1	1	0	1
Texas	7	0	19	26	0	26
Utah	5	1	5	11	0	11
Virginia	16	1	16	33	1	34
Wyoming	0	1	0	1	1	2
Total	140	10	139	289	3	292

Table 3-5

Table 3-5 and exhibit 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1983 through 1993. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

Species	1983	1988	1992	1993
Cattle Calves	33,528,460 2,719,039	32,790,091 2,437,383	30,759,499 1,352,864	32,568,870 1,210,166
Swine	78,992,743	79,128,870	89,210,132	90,480,418
Goats Sheep & Lambs Equines Other	81,770 6,226,306 139,017 2,067	235,408 4,801,694 300,263 2,123	224,704 5,129,339 243,585 3,688	289,382 5,093,818 184,320 4,136
Total	121,689,402	119,695,832	126,923,811	129,831,110

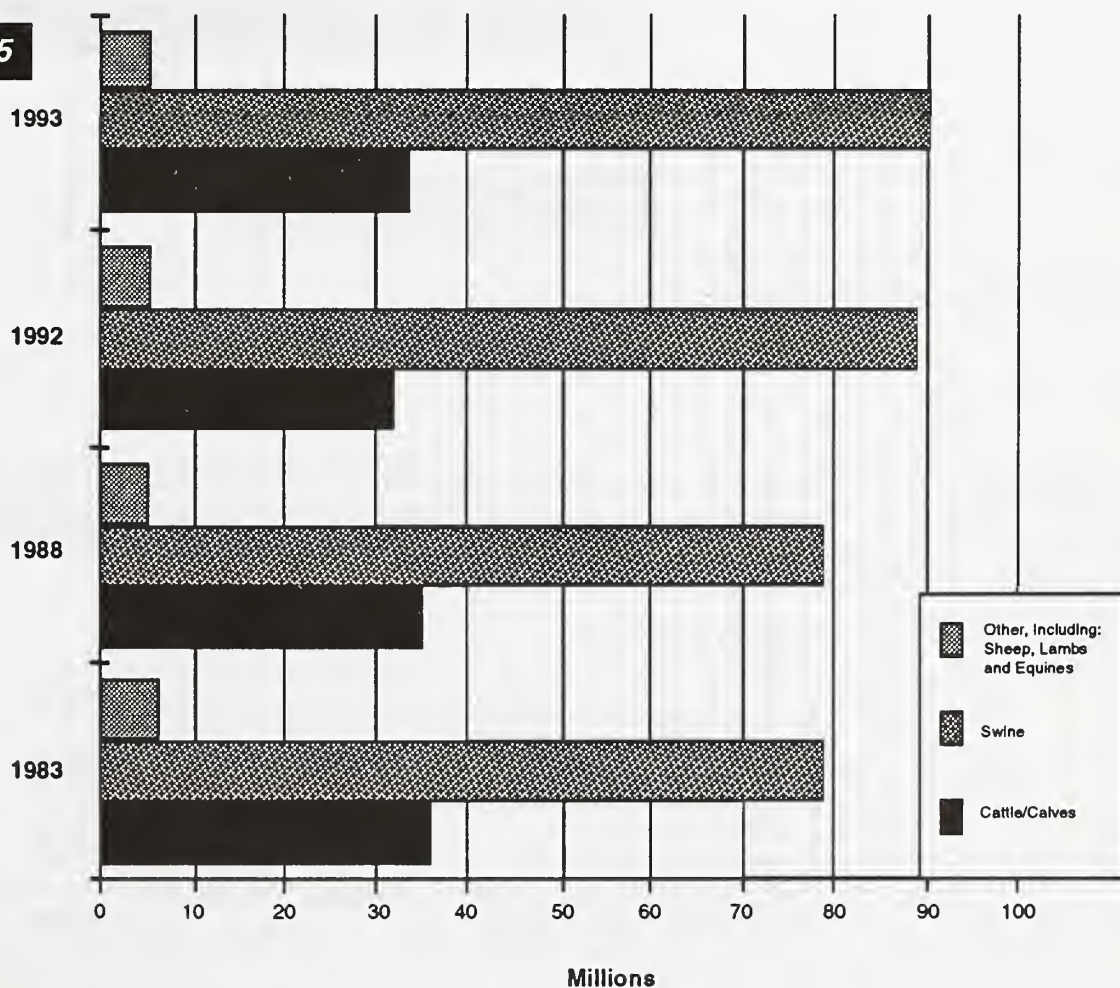
Exhibit 3-5

Table 3-6

Table 3-6 and exhibit 3-6 summarize the number of poultry inspected at slaughter in federally inspected plants in selected fiscal years from 1983 through 1993. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Poultry Federally Inspected

Class	1983	1988	1992	1993
Young Chickens	4,155,861,272	5,149,600,344	6,368,648,885	6,612,672,806
Mature Chickens	190,417,228	197,246,365	180,839,923	170,569,965
Fryer-roaster Turkeys	4,338,465	3,654,135	1,403,436	364,708
Young Turkeys	160,024,264	235,496,077	275,801,223	274,311,825
Mature Turkeys	1,264,664	1,747,438	2,394,944	2,226,557
Ducks	20,644,130	24,077,232	18,027,590	20,026,877
Other	1,119,634	3,452,889	5,036,099	5,319,114
Total	4,533,669,657	5,615,274,480	6,852,152,100	7,085,491,852

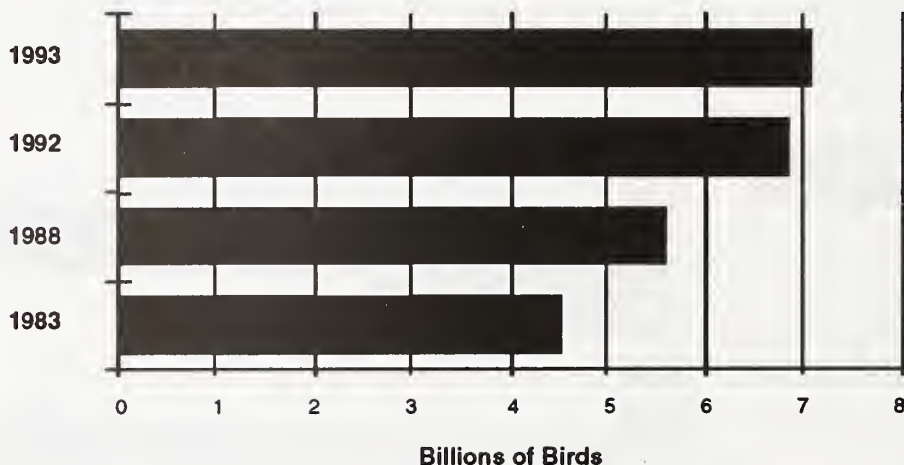
Exhibit 3-6**Table 3-7**

Table 3-7 summarizes the number of meat and poultry product labels reviewed and either approved or not approved by the Food Labeling Division of Regulatory Programs and Inspectors-in-Charge (IIC) during fiscal year 1993. Products may not be marketed until labels are approved.

Labels Reviewed

Activity	Number
Final labels approved	63,967
Sketch labels approved	58,555
Labels not approved	10,154
Labels approved by IIC	12,850
Total Labels Processed	145,526

Table 3-8

Table 3-8 summarizes the number of animal and poultry carcasses condemned during fiscal year 1993. Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Livestock and Poultry Carcasses Condemned

Species or Class	Amount Inspected	Amount Condemned	Condemned as a Percentage of those Inspected
Cattle	32,568,870	159,865	0.49
Calves	1,210,166	21,035	1.74
Swine	90,480,418	186,398	0.21
Goats	289,382	2,221	0.77
Sheep	5,093,818	14,282	0.28
Equine	184,320	737	0.40
Other	4,136	5	0.12
Total Livestock	129,831,110	384,543	0.30
Young Chickens	6,612,672,806	54,354,851	0.82
Mature Chickens	170,569,965	6,969,635	4.09
Fryer-roaster Turkeys	364,708	1,780	0.49
Young Turkeys	274,311,825	2,116,747	0.77
Mature Turkeys	2,226,557	81,920	3.68
Ducks	20,026,877	348,196	1.74
Other	5,319,114	53,564	1.01
Total Poultry	7,085,491,852	63,926,693	0.90

Table 3-9

Table 3-9 summarizes enforcement actions taken in fiscal year 1993. Some of these actions were based on compliance reviews of meat and poultry handlers. Approximately 48,293 reviews were conducted in fiscal year 1993.

Enforcement Actions

Action	Number	Pounds
Detention of suspect products	796	13,081,409
Monitoring of product recalls	36	5,726,378
Court seizures initiated	1	181,860
Cases received by Compliance (violation reports)	1,348	
Violation reports referred to Inspector General for further investigation	12	
Cases requiring consultation with General Counsel	33	
Letters of warning issued	1,721	
Convictions	22	
Administrative actions to withdraw inspection filed	4	

Table 3-10

Table 3-10 summarizes the number of samples analyzed by Science and Technology during fiscal year 1993. Over 2.1 million analyses were performed on these samples.

Laboratory Samples Analyzed

Category of Samples	Total
Food chemistry	36,169
Food microbiology and species	29,264
Chemical residues	156,023
Antibiotic residues	217,135
Pathology	8,534
Serology	6,159
Total	453,284

*Includes 101,118 SOS (Sulfa-On-Site) tests.

**Includes 116,660 STOP (Swab Test on Premises) and 85,033 CAST (Calf Antibiotic Sulfa Test) analyses.

Table 3-11

Table 3-11 summarizes the number of chemical safety evaluations of nonfood compounds and food contact materials and reviews of proprietary food processing additive and flavoring mixtures conducted by the Product Assessment Division of Regulatory Programs during fiscal year 1993.

Compounds and Proprietary Mixtures Reviewed

Activity	Number
Nonfood compounds	10,763
Contact materials	636
Proprietary mixtures	3,392
Total	14,791

Table 3-12

Table 3-12 summarizes the number of blueprints and equipment drawings reviewed by the Facilities, Equipment and Sanitation Division of Science and Technology during fiscal year 1993.

Facilities and Equipment Reviewed

Activity	Number
Blueprints of plants	2,776
Drawings of equipment	3,185

Table 3-13

Table 3-13 shows the number of persons trained by the Human Resource and Development Division of Administrative Management during fiscal years 1992 and 1993.

Inspection Training

	1992	1993
Total Persons Trained	1,388	1,386
Federal employees	1,158	1,160
Veterinarians	372	335
Food Tech	16	23
Food Inspectors	705	783
Others	65	19
State employees	69	90
Industry officials	49	47
Foreign officials	112	89

Table 3-14

Table 3-14 lists the dates the Department assumed inspection of meat and poultry products for intrastate sale in designated States. All plants in designated States come under Federal inspection, and their products can be sold in interstate commerce.

Dates USDA Assumed Intrastate Inspection

State	Meat	Poultry
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Georgia	----	01/02/71
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Maryland	04/01/91	04/01/91
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Minnesota	05/16/71	01/02/71
Missouri	08/18/72	08/18/72
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	----	01/02/71
Tennessee	10/01/75	10/01/75
Utah	----	01/02/71
Washington	06/01/73	06/01/73
West Virginia	----	01/02/71

---- Indicates USDA has not assumed meat inspection in the State shown.

Table 3-15

Table 3-15 summarizes the number of States at the end of fiscal year 1993 with intrastate inspection programs for meat (28) and poultry (24); the number of State full-time equivalent staff years during fiscal year 1993; and Federal funding assistance expended by States during fiscal year 1993. "M" after the name of the State indicates that the State conducted a meat inspection program; "M&P" indicates that the State conducted meat and poultry inspection programs. In order to continue operating intrastate inspection programs and to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

State Inspection Program

State		Regular Plants				Custom Exempt Plants				Full Time Equivalent Staff Years	FY 1993 Federal Assistance*
		Meat	Poultry	Meat & Poultry	Total	Meat	Poultry	Meat & Poultry	Total		
Alabama	M&P	58	6	19	83	25	0	0	25	45.4	1,153,871
Alaska	M&P	9	0	4	13		0	1	1	11.0	356,115
Arizona	M&P	69	1		70	31	0		31	24.3	491,029
Delaware	M&P	2		3	5	3	1	1	5	11.3	210,738
Florida	M&P	93	1		94	160	0	0	160	107.5	1,941,845
Georgia	M (1)	93			93	25	0	0	25	102.7	2,265,715
Hawaii	M&P	22	2	22	46		0	0	0	49.5	1,219,671
Illinois	M&P	232	26	87	345	18	2		20	156.8	3,717,000
Indiana	M&P	49	7	69	125	23	4	1	28	91.0	1,617,469
Iowa	M&P	141	8		149	110	13	3	126	33.3	923,149
Kansas	M&P	143	7	8	158	14	2		16	57.0	1,217,268
Louisiana	M&P	102	6	1	109	60		0	60	69.0	1,474,702
Mississippi	M&P	52	3		55	16	1	0	17	65.0	976,439
Montana	M&P	21		12	33	38	30		68	32.0	316,005
New Mexico	M&P	28		8	36	17		0	17	15.0	366,215
North Carolina	M&P	163	12		175	45	0	0	45	128.0	2,667,950
Ohio	M&P	146	25	109	280	76	24		100	142.0	4,306,097
Oklahoma	M&P	65	3	15	83	66	0		66	67.0	1,508,605
South Carolina	M&P	99	9		108		0	0	0	51.0	1,073,291
South Dakota	M (1)	57			57	51	0	0	51	25.0	380,902
Texas	M&P	353	8	1	362	137	2	0	139	231.0	4,737,918
Utah	M (1)	23		3	26	54	2	0	56	32.9	621,894
Vermont	M&P	11	2	1	14	9	1	0	10	13.3	240,602
Virginia	M&P	16	1	18	35	124	0	2	126	50.0	1,211,400
West Virginia	M (1)		32		32	46	0	0	46	24.0	558,930
Wisconsin	M&P	172	11	74	257				0	98.0	2,464,050
Wyoming	M&P	20			20		0	0	0	13.0	226,905
Total		2,239	170	454	2,863	1,148	82	8	1,238	1,746.0	38,245,775
California	(2)									2	109,911
Minnesota	(2)									2	105,855

(1) Poultry Program is under Federal jurisdiction.

(2) Official plants are under Federal jurisdiction. Custom Exempt facilities reviewed under State jurisdiction.

* All Federal assistance amounts are estimates.

Exhibit 3-16

Exhibit 3-16 shows, for fiscal year 1993, the major countries receiving U.S. meat exports, the volume by percentage, and the dollar value of the products.

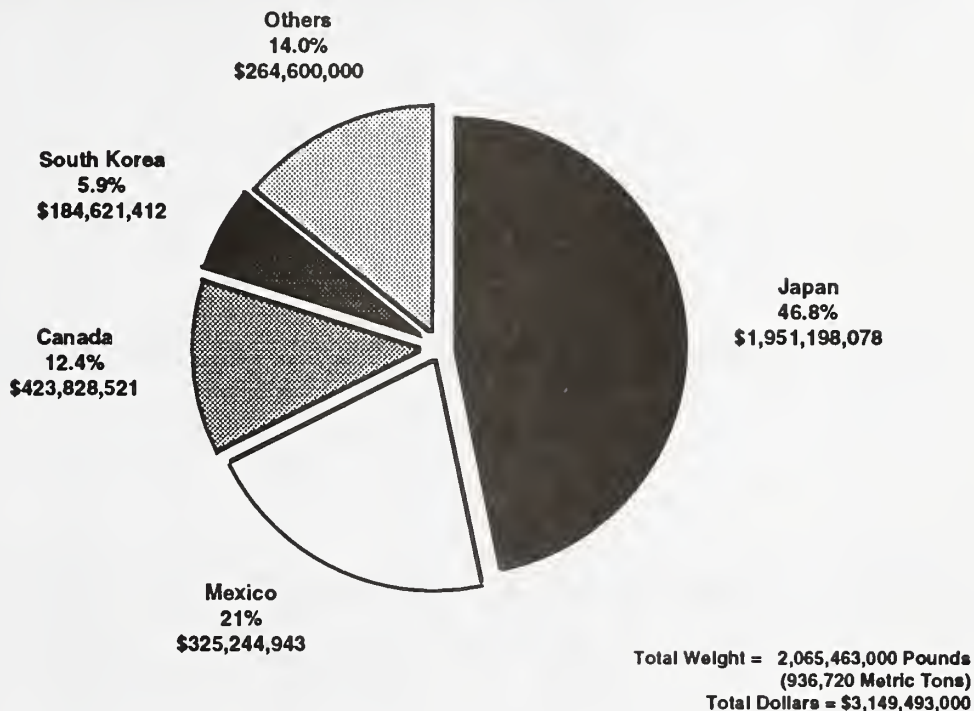
Major Receivers of U.S. Meat Exports**Exhibit 3-17**

Exhibit 3-17 shows, for fiscal year 1993, the major countries and areas receiving U.S. poultry exports, the volume by percentage, and the dollar value of the products.

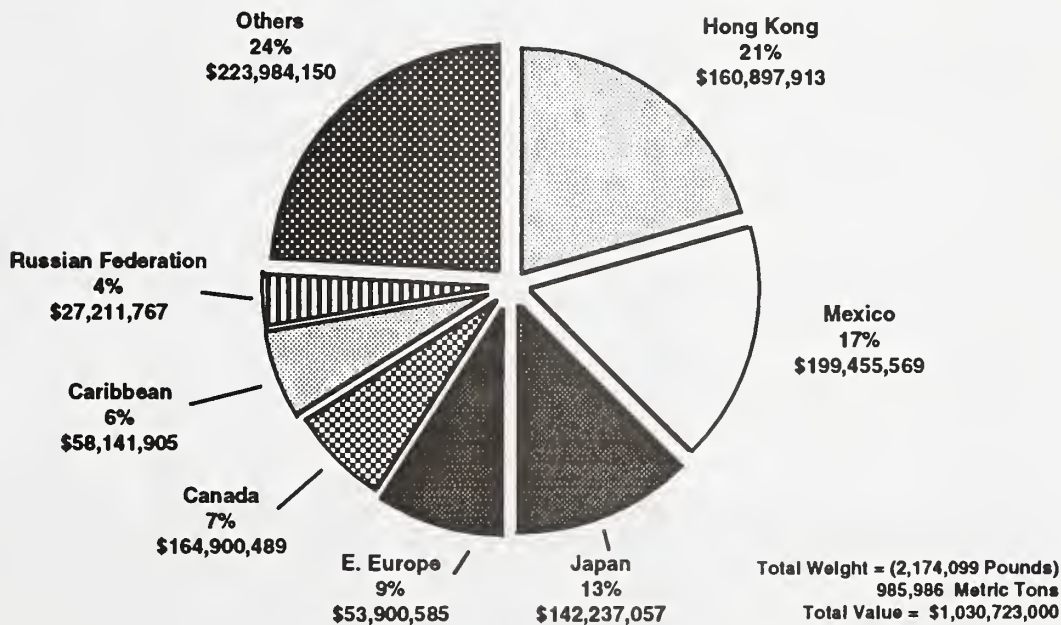
Major Receivers of U.S. Poultry Exports

Table 3-18

Change in Meat Exports

Table 3-18 shows the volume of U.S. meat exports for fiscal years 1992 and 1993, the percentage change, and the dollar value for fiscal year 1993.

Area or Country	Fiscal Year 1992 Thousands of Pounds	Metric Tons	Fiscal Year 1993 Thousands of Pounds	Metric Tons	Percentage Change from FY 1992	Fiscal Year 1993 \$ Value (Thousands)
North America						
Canada	258,613	117,285	255,965	116,084	-1	423,829
Mexico	494,682	224,350	433,685	196,687	-12	325,245
Others*	0	0	4	2	-	22
Subtotal	753,305	341,635	689,660	312,773	-8	749,096
Caribbean						
Bahamas	5,654	2,564	2,887	1,314	-49	4,638
Bermuda	3,517	1,595	3,113	1,412	-11	8,139
Netherlands Antilles	5,259	2,385	6,000	2,721	14	9,741
Jamaica	11,949	5,419	10,670	4,839	-11	3,986
Leeward-Windward Islands	1,916	869	1,696	769	-12	2,438
Trinidad and Tobago	2,234	1,013	1,645	746	-26	1,176
Others*	3,577	1,622	3,506	1,580	-2	3,446
Subtotal	34,105	15,467	29,527	13,391	-13	33,564
Central America						
Belize	1,488	675	1,422	645	-4	1,137
Guatemala	1,541	699	2,132	967	38	2,019
Panama	3,698	1,677	2,677	1,214	-28	2,079
Others*	2,582	1,171	2,670	1,211	3	2,018
Subtotal	9,310	4,222	8,902	4,037	-4	7,253
South America						
Argentina	1,775	805	3,570	1,619	101	2,608
Peru	8,158	3,700	5,576	2,529	-32	2,552
Brazil	666	302	2,887	1,314	335	1,215
Colombia	4,256	1,930	7,541	3,420	77	3,691
Venezuela	7,479	3,392	31,917	14,475	327	13,937
Others*	3,027	1,373	1,336	606	-56	711
Subtotal	25,362	11,502	52,838	23,953	108	24,714
European Community						
Belgium-Luxembourg	5,865	2,660	2,776	1,259	-53	2,372
Denmark	2,567	1,164	2,423	1,099	-6	2,547
France	5,237	2,375	5,490	2,490	5	4,494
Germany	6,066	2,751	6,606	2,996	9	10,403
Netherlands	3,925	1,780	4,379	1,986	12	6,722
Spain	1,493	677	1,074	487	-28	1,206
United Kingdom	16,736	7,580	13,885	6,287	-17	8,956
Portugal	426	193	626	284	47	203
Italy	1,061	481	344	156	-68	1,112
Greece	232	105	1,431	649	518	1,103
Ireland	0	0	7	3	-	5
Subtotal	43,606	19,776	39,042	17,706	-10	39,123
Other Western Europe						
Austria	1,696	769	1,244	564	-27	6,146
Sweden	5,369	2,435	6,522	2,958	21	12,850

Continued on page 39

Table 3-18 **Change in Meat Exports** (Continued from page 38)

Area or Country	Fiscal Year 1992		Fiscal Year 1993		Percentage Change from FY 1992	Fiscal Year 1993 \$ Value (Thousands)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
Switzerland	1,896	860	1,583	718	-17	9,018
Others*	1,182	536	476	216	-60	749
Subtotal	10,143	4,600	9,825	4,456	-3	28,763
Former USSR						
Russian Federation	295	134	3,936	1,785	1,232	3,146
Others*	1,116	506	135	61	-88	50
**Subtotal	1,411	640	4,070	1,846	188	3,196
Eastern Europe						
Poland	11,605	5,263	10,443	4,736	-10	4,368
Hungary	653	296	5,918	2,684	807	1,955
Others*	192	87	1,647	747	759	906
**Subtotal	12,449	5,646	18,008	8,167	45	7,229
Middle East						
Saudi Arabia	6,818	3,092	7,967	3,613	17	8,552
Others*	3,479	1,578	3,435	1,558	-1	6,670
Subtotal	10,297	4,670	11,402	5,171	11	15,222
Africa						
Egypt	18,881	8,563	51,562	23,384	173	17,383
Cote d'Ivoire	2,123	963	2,869	1,301	35	717
Other	3,958	1,795	723	328	-82	990
Subtotal	24,963	11,321	55,154	25,013	121	19,090
Asia						
Hong Kong	18,533	8,405	26,442	11,992	43	34,494
Japan	863,485	391,603	966,295	438,229	12	1,951,198
Korea, Republic of	142,996	64,851	121,121	54,930	-15	184,621
Singapore	4,011	1,819	5,217	2,366	30	11,684
Taiwan	9,197	4,171	9,340	4,236	2	22,384
Thailand	1,879	852	1,625	737	-13	1,716
Malaysia	2,022	917	2,811	1,275	39	2,772
Indonesia	2,381	1,080	8,037	3,645	238	4,459
Philippines	1,663	754	1,645	610	-19	3,208
China, Peoples Repub	1,010	458	1,259	571	25	1,214
Others*	0	0	306	139	--	309
Subtotal	1,047,177	474,910	1,143,800	518,730	9	2,218,059
Oceania						
Total	3,656	1,658	3,235	1,467	-12	4,184
	1,975,784	896,047	2,065,463	936,720	5	3,149,493

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EC countries and the Russian Federation, countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

**Subtotals may not add up correctly due to rounding.

Table 3-19 Change in Poultry Exports

Table 3-19 shows the volume of U.S. poultry exports for fiscal years 1992 and 1993, the percentage change, and the dollar value for fiscal year 1993.

Area or Country	Fiscal Year 1992 Thousands of Pounds	Metric Tons	Fiscal Year 1993 Thousands of Pounds	Metric Tons	Percentage Change from FY 1992	Fiscal Year 1993 \$ Value (Thousands)
North America						
Canada	127,328	57,745	148,039	67,138	16	164,901
Mexico	285,369	129,419	360,504	163,494	26	199,456
**Subtotal	412,697	187,164	508,544	230,632	23	364,357
Caribbean						
Bahamas	7,737	3,509	7,012	3,180	-9	4,443
Bermuda	4,897	2,221	5,021	2,277	3	5,143
Netherlands Antilles	26,389	11,968	28,401	13,334	11	16,862
Jamaica	41,985	19,041	62,146	28,184	48	14,319
Leeward-Windward Islands	39,103	17,734	26,154	11,861	-33	14,086
Barbados	3,330	1,510	3,131	1,420	-6	1,030
Trinidad and Tobago	2,254	1,022	1,464	664	-35	641
Others*	2,688	1,219	2,190	993	-19	1,587
**Subtotal	128,384	58,224	136,518	61,913	6	58,141
Central America						
Guatemala	21,153	9,593	24,718	11,210	17	8,220
Nicaragua	10,322	4,681	3,885	1,762	-62	1,421
Honduras	2,359	1,070	1,171	531	-50	426
Others*	1,005	456	825	374	-18	769
**Subtotal	34,839	15,800	30,599	13,877	-12	10,836
South America						
Guyana	12,760	5,787	19,192	8,704	50	5,394
Peru	8,150	3,696	6,117	2,774	-25	2,052
Colombia	6,694	3,036	23,452	10,636	250	8,228
Venezuela	7,554	3,426	13,448	6,099	78	4,088
Ecuador	0	0	1,590	721	-	829
Others*	1,025	465	831	377	-19	661
**Subtotal	36,184	16,410	64,631	29,311	79	21,252
European Community						
Denmark	95	43	245	111	158	153
Belgium-Luxembourg	1,345	610	626	284	-53	417
France	6,443	2,922	4,373	1,983	-32	1,838
Germany	18,074	8,197	10,763	4,881	-40	3,298
Greece	1,943	881	5,065	2,297	161	2,808
Netherlands	4,198	1,904	9,534	4,324	127	9,739
Portugal	7,442	3,375	5,737	2,602	-23	1,756
Spain	27,926	12,665	26,910	12,204	-4	9,478
United Kingdom	25,757	11,681	16,870	7,651	-35	11,940
Italy	251	114	104	47	-59	151
**Subtotal	88,474	42,392	80,227	36,384	-14	41,580
Other Western Europe						
Switzerland	2,666	1,209	2,095	950	-21	1,243
Others*	384	174	441	200	15	507
**Subtotal	3,050	1,383	2,536	1,150	-17	1,750
Former USSR						
Russian Federation	19,177	8,697	94,004	42,632	380	27,212
Others*	99,926	45,318	542	246	-99	148
**Subtotal	119,103	54,015	94,546	42,878	-21	27,360
Eastern Europe						
Poland	37,959	17,215	122,463	55,539	223	32,097

Continued on page 41

Table 3-19 Change in Poultry Exports (Continued from page 40)

Area or Country	Fiscal Year 1992		Fiscal Year 1993		Percentage Change from FY 1992	Fiscal Year 1993 \$ Value (Thousands)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
Romania	20,599	9,342	65,616	29,758	219	20,370
Macedonia	0	0	1,451	658	--	436
Bulgaria	0	0	2,736	1,241	--	759
Others*	7,797	3,536	684	310	-91	238
**Subtotal	66,355	30,093	192,951	87,506	191	53,900
Middle East						
Turkey	0	0	2,278	1,033	--	921
Lebanon	5,951	2,699	7,863	3,566	32	2,414
Iran	8,337	3,781	47,134	21,376	465	15,174
Jordan	15,499	7,029	8,311	3,769	-46	2,056
United Arab Emirates	14,388	6,525	18,959	8,598	32	9,773
Oman	3,991	1,810	2,026	919	-49	1,041
Bahrain	1,561	708	2,337	1,060	50	1,532
Kuwait	3,208	1,455	4,941	2,241	54	3,691
Saudi Arabia	20,280	13,279	30,266	13,726	3	17,882
Others*	1,021	463	653	296	-36	545
**Subtotal	89,237	37,749	124,768	56,594	50	55,029
Africa						
Egypt	260	118	3,565	1,617	1,270	1,559
Ghana	895	406	1,241	563	39	753
Angola	5,517	2,502	2,820	1,279	-49	1,619
South Africa	11,259	5,106	8,979	4,072	-20	3,239
Others*	379	172	1,019	462	169	201
**Subtotal	18,310	8,304	17,625	7,993	-4	7,371
Asia						
Malaysia	628	285	1,519	689	142	1,149
Hong Kong	318,695	144,533	457,579	207,519	44	160,898
Japan	306,391	138,953	272,311	123,497	-11	142,237
Korea, Republic of	19,830	8,993	27,514	12,478	39	19,907
Singapore	59,330	26,907	62,130	28,177	5	28,553
Indonesia	1,105	501	1,297	588	17	743
Brunei	1,462	663	5,080	2,304	248	1,922
China (Mainland)	12,778	5,795	52,680	23,891	213	15,083
Taiwan	882	400	1,105	501	25	974
Others*	291	132	838	380	188	712
**Subtotal	721,392	327,162	982,053	400,024	22	372,178
Oceania						
Western Samoa	5,976	2,710	8,602	3,901	44	2,649
French Pacific Islands	15,896	7,209	18,738	8,498	18	8,666
Marshall Islands	4,267	1,935	4,018	1,822	-6	1,898
Micronesia, Federate	5,576	2,529	4,613	2,092	-17	2,202
Others*	4,880	2,213	3,133	1,421	-36	1,554
**Subtotal	36,594	16,596	39,103	17,734	7	16,969
Total	1,753,619	795,292	2,174,099	995,996	24	1,030,723

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EC countries and the Russian Federation, countries receiving less than 500 metric (1,102,050 pounds) are totaled together as 'Others.'

** Subtotals may not add up correctly due to rounding.

IV

Foreign Program Review and Port-of-Entry Reinspection

Information on foreign program review and import reinspection is presented on a calendar year basis as required by the Federal Meat Inspection Act. Information on both meat and poultry imports is included. Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations equal to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements at least equal to U.S. requirements. The Foreign Programs Division of International Programs evaluates foreign meat and poultry inspection programs through system reviews, including on-site reviews of plants in the eligible country.

System reviews begin with an evaluation of the laws, policies, and operation of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in the following risk areas: disease, residues, contamination, processing, and economic fraud.

On-site observation of exporting plants and system operations, including facilities, equipment, laboratories, and training, is also conducted. FSIS foreign program officers and other technical experts perform these reviews in eligible exporting countries. An addendum to this report, *Foreign Countries and Plants Certified to Export Meat and Poultry to the United States*, summarizes data from 1993 reviews.

Port-of-Entry Reinspection

Import reinspection is a check on the effectiveness of foreign inspection systems in ensuring safe, wholesome, and accurately labeled products that meet U.S. standards. FSIS uses data from import reinspection to evaluate foreign inspection systems.

About 86 import inspection personnel carried out import reinspection during 1993 at 150 official import establishments.

Inspection Certificates

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat or poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated or misbranded; and that they otherwise comply with U.S. requirements.

Automated Import Information System

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes reinspection and shipping information from all ports,

allowing FSIS to determine reinspection requirements based on the compliance history of each country and establishment. Information stored in the system includes:

- amount and kind of products offered from each country and establishment and the amount refused entry;
- results of certification and labeling reinspections;
- results of organoleptic reinspection for defects such as bone, hair, and cartilage; and
- results of laboratory samples tested for residues, proper cooking temperatures, and economic and other adulterants.

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be reinspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

In order to export to the United States, a foreign country must have a residue control program with standards at least equal to U.S. standards. Statutes require that foreign residue control programs include random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing target tissues for specific compounds, and testing for compounds identified as potential contaminants by USDA or the origin country.

Laboratory Sampling

Imported meat and poultry products are sampled for food chemistry and microbiological hazards as well as chemical and drug residues. As for domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination.

During 1993, International Programs expanded its microbiological sampling program and analyzed 491 samples for *listeria monocytogenes*, one of which tested positive, and 458 samples for *salmonella*, with no positive results.

Also during 1993, 22,784 residue samples of imported product were analyzed for drug and chemical residues. In only nine instances were samples found to contain violative levels.

If a laboratory reports a residue or microbiological violation on a sample that has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. Products recovered may not be used for human food.

Table 4-1

Table 4-1 lists the number of plants in each foreign country certified to export meat and poultry products to the U.S. during 1993. It also shows the number of inspectors licensed by each country to inspect those products.

Foreign Plants Authorized To Export Products to the U.S. and Number of Inspectors

Country	Authorized 1/1/93	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/93	Licensed Foreign Inspectors
Argentina	17	6	5	0	16	171
Australia	130	25	11	5	121	732
Austria	8	1	8	0	15	64
Belgium	6	2	2	1	7	45
Brazil	35	13	12	4	38	338
Canada	581	12	27	1	597	1,541
Costa Rica	6	0	0	0	6	38
Croatia	2	0	0	0	2	36
Czechoslovakia	2	0	0	0	2	37
Denmark	127	4	5	0	128	630
Dominican Republic	7	2	1	0	6	22
Finland	7	0	3	0	10	65
France	93	5	3	0	91	31
Germany	12	0	0	0	12	36
Great Britain	2	0	0	0	2	10
Guatemala	3	4	1	1	1	13
Honduras	5	1	0	1	5	21
Hong Kong	1	0	0	0	1	6
Hungary	9	0	0	0	9	133
Iceland	0	1	6	0	5	24
Ireland	7	0	1	0	8	135
Israel	22	0	1	0	23	48
Italy	58	0	3	0	61	36
Japan	2	0	0	0	2	32
Mexico	9	1	12	0	20	18
Netherlands	25	0	3	0	28	324
New Zealand	91	2	6	2	97	926
Nicaragua	3	0	0	0	3	17
Poland	28	2	3	0	29	484
Romania	12	0	0	0	12	207
Slovenia	1	0	0	0	1	7
Spain	2	0	0	0	2	2
Sweden	21	3	2	1	21	85
Switzerland	13	0	1	0	14	26
Uruguay	23	2	0	1	22	200
Total	1,370	86	116	17	1,417	6,540

Table 4-2

Table 4-2 shows the number of samples analyzed by the leading countries exporting to the U.S. during 1993 for each compound listed.

Residue Testing Capability of Top Ten Exporting Countries

Country	Chlorinated Hydrocarbons	PCB's	Organo-phosphates	Antibiotics	Chloramphenicol	Hormones	Trace Elements	Sulfonamides
Argentina	257,885	257,885	200	778	292	311	1,220	266
Australia	6,365	6,365	6,365	2,132	190	605	1,288	3,349
Brazil 2/	352	352	----	303	316	306	360	326
Canada	2,335	2,335	2,335	51,575	2,260	2,815	7,475	60,975
Costa Rica	1,282	1,282	66	72	64	55	53	115
Denmark 2/	230	230	----	20,731	299	1,512	145	3,277
Honduras	4,725	4,725	28	57	29	28	30	28
Netherlands 1/	312	312	----	109,530	1,280	11,714	264	600
New Zealand	16,613	1,306	12,296	15,394	305	4,278	3,633	16,813
Nicaragua	8,894	8,894	36	36	36	30	30	36

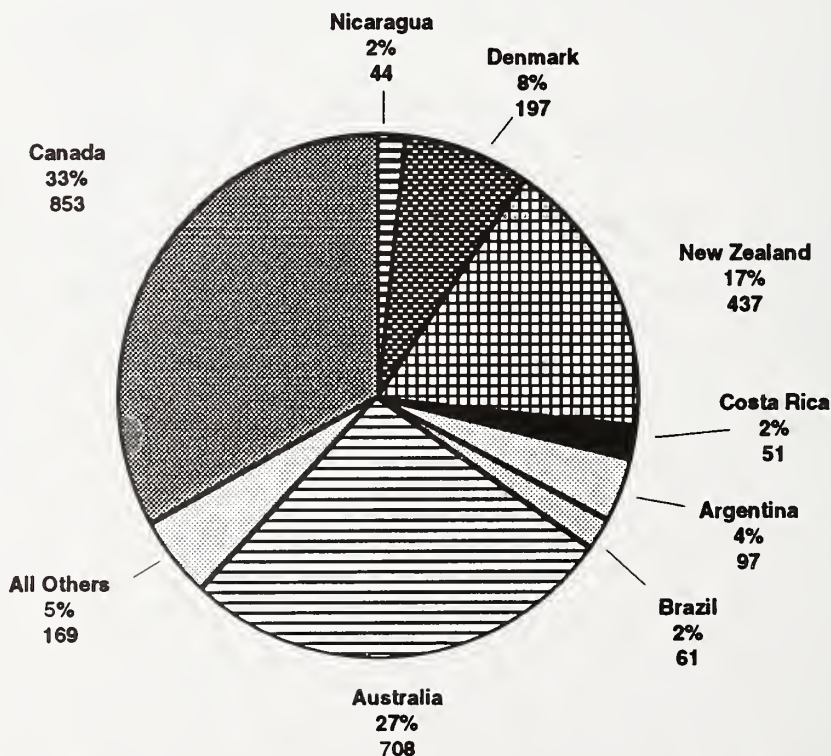
1/ Netherlands has decided not to include organophosphates in its National Plan because examination for residues of feed contaminants is carried out in accordance with EEC directive 70/524/EEC.

2/ Tests for OP's on a cyclical basis.

Exhibit 4-3

Exhibit 4-3 shows the sources of products exported to the U.S. during 1993. Eight countries were responsible for 95 percent of the products.

Source of Product Imported into the U.S. by Volume and Percentage



Shown in Millions of Pounds

Total Pounds = 2,617,420,000

Table 4-5 B Processed Beef - Passed for Entry 1993 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc. Processed	Total
Argentina	15	17,988	13,960	11,223	595	43,781
Australia	0	0	48	79	0	127
Belgium	0	0	0	0	0	0
Brazil	47	3,270	18,555	5,700	229	27,801
Canada	0	100	0	878	4,566	5,544
Croatia	0	0	0	96	0	96
Costa Rica	19	81	0	0	0	100
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	15	0	15
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	20	20
Netherlands	0	0	0	0	0	0
New Zealand	8	0	581	3	15	607
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	1	0	0	0	1
Switzerland	0	0	0	0	15	15
Uruguay	17	537	708	1,502	598	3,362
Total Pounds (Metric Tons)	106	21,977	33,852	19,496	6,038	81,469
Grand Total for Beef						818,966
						(1,805,821)

Table 4-5 C **Fresh Pork - Passed for Entry 1993 In U.S. Pounds in Thousands and (Metric Tons)**

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	329	580	0	909
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	72,582	27,044	68,480	143	168,249
Croatia	(160,042)	0	0	(316)	(370,989)
Costa Rica	0	0	0	0	0
Denmark	0	33,993	15,844	22	49,859
Dominican Republic	0	0	0	(48)	(109,936)
Finland	0	295	84	0	379
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	603	537	0	1,140
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	13	0	0	13
Nicaragua	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Slovenia	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	202	1,679	0	1,881
Switzerland	0	0	0	0	0
Uruguay	0	0	0	0	0
Total Pounds (Metric Tons)	72,582	62,479	87,204	165	222,430
			(192,284)	(364)	(490,458)

Table 4-5 D

Processed Pork - Passed for Entry 1993 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Belgium	491	0	0	2,090	2,848	10	0	5,439
Brazil	0	0	0	0	0	0	0	0
Canada	6,564	1,486	20,970	42	6	74	272	29,414
Croatia	0	0	0	1,481	603	0	47	2,131
Costa Rica	0	0	0	0	0	0	0	0
Denmark	1,044	1,682	10	22,726	9,024	4,915	98	39,499
Dominican Republic	0	22	0	1	0	0	0	23
Finland	0	0	0	0	0	0	0	0
France	53	0	0	22	0	0	49	124
Germany	35	0	0	0	0	0	21	56
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	467	266	0	5,800	2,319	18	0	8,870
Iceland	0	0	0	0	0	0	0	0
Ireland	127	58	5	0	0	0	31	221
Israel	0	0	0	0	0	0	0	0
Italy	472	0	0	0	0	0	0	472
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	1	0	0	0	0	1
Netherlands	935	0	0	2,106	1,924	5,266	33	10,264
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Poland	0	0	0	4,194	0	17	0	4,211
Romania	32	0	0	34	13	0	0	79
Slovenia	0	0	0	181	0	0	0	181
Spain	0	0	0	0	0	0	11	11
Sweden	0	0	0	0	0	0	0	0
Switzerland	9	0	0	0	0	0	1	10
Uruguay	0	0	0	0	0	0	0	0
Total Pounds (Metric Tons)	10,229 (22,554)	3,514 (7,751)	20,986 (46,274)	38,677 (85,285)	16,737 (36,908)	10,300 (22,716)	563 (1,244)	101,006 (222,732)
Grand Total for Pork								323,436 (713,190)

Table 4-5 E Veal - Passed for Entry 1993 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Manufacturing	Carcasses & Cuts	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0
Australia	1,680	719	0	0	2,399
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	238	2,008	2,583	0	4,829
Croatia	0	0	0	(1)	0
Costa Rica	15	0	0	0	15
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	3,547	2,965	12	0	6,524
Nicaragua	0	0	(26)	0	(14,385)
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Slovenia	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	0	0	(1)	0
Switzerland	0	0	0	0	0
Uruguay	0	0	0	0	0
Total Pounds (Metric Tons)	5,480	5,692	2,595	0	13,767
			(5,721)	(2)	(30,355)

Table 4-5 F

Mutton and Lamb; and Goat - Passed for Entry 1993 In U.S. Pounds and (Metric Tons)

Country of Origin	Mutton and Lamb						Goat Fresh
	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total	
Argentina	0	0	0	0	0	0	0
Australia	127 (279)	14,363 (31,671)	58 (128)	0	68 (150)	14,616 (32,228)	1,332 (2,938)
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Canada	1 (2)	0	11 (23)	0 (1)	55 (122)	67 (148)	0
Croatia	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	10 (22)	0	0	10 (22)	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	465 (1,026)	7,878 (17,370)	180 (397)	0	46 (101)	8,569 (18,894)	429 (945)
Nicaragua	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
Uruguay	0	0	0	0	50 (109)	50 (109)	0
Total Pounds (Metric Tons)	593 (1,307)	22,241 (49,041)	259 (570)	0 (1)	219 (482)	23,312 (51,401)	1,761 (3,883)

* Processed Varied Combination (more than one species).

Table 4-6

Table 4-6 and tables 4-6A through 4-6G show the volume of products in pounds, and metric tons by major product category, condemned and/or refused entry into the United States from each eligible country in 1993.

**Imported Meat and Poultry Condemned
and/or Refused Entry for All Products**

Country of Origin	Refused for Entry	
	Total Pounds in Thousands	Metric Tons
Argentina	199	439
Australia	1,386	3,055
Belgium	256	564
Brazil	178	393
Canada	3,454	7,619
Croatia	3	7
Costa Rica	53	118
Denmark	520	1,146
Dominican Republic	107	238
Finland	1	2
France	0	0
Germany	0	0
Guatemala	114	252
Honduras	88	194
Hong Kong	0	0
Hungary	1	3
Iceland	0	0
Ireland	14	33
Israel	0	0
Italy	0	0
Japan	0	0
Mexico	23	51
Netherlands	8	17
New Zealand	773	1,703
Nicaragua	44	97
Poland	5	11
Romania	0	0
Slovenia	0	0
Spain	0	0
Sweden	150	331
Switzerland	0	0
Uruguay	45	101
Total	7,422	16,374

Table 4-6 A **Fresh Beef - Refused Entry 1993 In U.S. Pounds in Thousands and (Metric Tons)**

Fresh Beef						
Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	13	(29)	804	28	16	1,003
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	313	(691)	668	19	36	2,434
Croatia	0	0	1,398	(43)	(80)	(5,369)
Costa Rica	0	0	0	0	0	0
Denmark	0	(78)	18	0	0	53
Dominican Republic	0	0	0	0	0	0
Finland	0	(237)	0	0	0	107
France	0	(2)	0	0	0	1
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	(209)	19	0	0	114
Hong Kong	0	(105)	40	0	0	88
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	(49)	22	0	0	23
Netherlands	0	0	0	0	0	0
New Zealand	2	(5)	520	2	0	561
Nicaragua	0	(1,146)	37	(5)	0	(1,238)
Poland	0	(97)	44	0	0	44
Romania	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	(329)	149	0	0	149
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total Pounds (Metric Tons)	328 (725)	2,493 (5,497)	1,655 (3,652)	49 (110)	52 (115)	4,577 (10,099)

Table 4-6 B *Processed Beef - Refused Entry 1993 In U.S. Pounds in Thousands (Metric Tons)*

	Processed Beef						
Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc. Processed	Total	
Argentina	0	60	80	54	5	199	
Australia	0	0	1	24	0	25	
Belgium	0	0	0	0	0	0	
Brazil	0	16	68	83	11	178	
Canada	0	0	0	0	0	0	
Croatia	0	0	0	3	0	3	
Costa Rica	0	0	0	0	0	0	
Denmark	0	0	0	0	0	0	
Dominican Republic	0	0	0	0	0	0	
Finland	0	0	0	0	0	0	
France	0	0	0	0	0	0	
Germany	0	0	0	0	0	0	
Guatemala	0	0	0	0	0	0	
Honduras	0	0	0	0	0	0	
Hong Kong	0	0	0	0	0	0	
Hungary	0	0	0	0	0	0	
Iceland	0	0	0	0	0	0	
Ireland	0	0	0	0	0	0	
Israel	0	0	0	0	0	0	
Italy	0	0	0	0	0	0	
Japan	0	0	0	0	0	0	
Mexico	0	0	0	0	0	0	
Netherlands	0	0	0	0	0	0	
New Zealand	0	0	3	9	0	12	
Nicaragua	0	0	0	0	0	0	
Poland	0	0	0	0	0	0	
Romania	0	0	0	0	0	0	
Slovenia	0	0	0	0	0	0	
Spain	0	0	0	0	0	0	
Sweden	0	0	0	0	0	0	
Switzerland	0	0	0	0	0	0	
Uruguay	0	29	16	0	0	45	
Total Pounds (Metric Tons)	0	105	168	173	16	462	
Grand Total for Beef						5,039	

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	0	(1)	0	(1)
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	159	292	463	0	914
Croatia	(352)	(644)	(1,020)	0	(2,016)
Costa Rica	0	0	0	0	0
Denmark	0	350	66	0	416
Dominican Republic	0	(771)	(146)	0	(917)
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	1	13	0	14
Israel	0	(3)	(30)	0	(33)
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Nicaragua	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Slovenia	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	0	1	0	1
Switzerland	0	0	(2)	0	(2)
Uruguay	0	0	0	0	0
Total Pounds (Metric Tons)	159	643	543	0	1,345
	(352)	(1,418)	(1,199)	0	(2,969)

Table 4-6 D

Processed Pork - Refused Entry 1993 In U.S. Pounds in Thousands (Metric Tons)

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Belgium	37 (81)	0	0	1 (2)	0 (1)	218 (480)	0	256 (564)
Brazil	0	0	0	0	0	0	0	0
Canada	48 (106)	0	14 (32)	0	0	0	0	62 (138)
Croatia	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0
Denmark	0	98 (216)	0	4 (9)	1 (2)	0 (1)	1 (1)	104 (229)
Dominican Republic	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0 (1)	0	0	0 (1)	1 (1)	0	0	1 (3)
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	8 (17)
New Zealand	0	0	0	0	0	4 (9)	0	0
Nicaragua	0	0	0	0	0	0	0	0
Poland	0	0	0	5 (11)	0	0	0	5 (11)
Romania	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total Pounds (Metric Tons)	85 (188)	98 (216)	14 (32)	10 (23)	6 (12)	222 (490)	1 (1)	436 (962)
Grand Total for Pork								1,781 (3,931)

Table 4-6 E **Veal - Refused Entry 1993 In U.S. Pounds in Thousands (Metric Tons)**

Country of Origin	Veal					Total
	Manufacturing	Carcasses & Cuts	Misc. Fresh	Processed		
Argentina	0	0	0	0	0	0
Australia	20	(44)	0	0	24	(53)
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	(14)	0	0	7	(14)
Croatia	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	108	(1)	0	0	108	(239)
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total Pounds (MetricTons)	128	(282)	0	0	139	(306)

Table 4-6 F Mutton and Lamb; Goat - Refused Entry 1993 In U.S. Pounds in Thousands and (Metric Tons)

Country of Origin	Mutton and Lamb						Total	Goat Fresh
	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed			
Argentina	0	0	0	0	0	0	0	0
Australia	5	266	1	0	13	285	(629)	49
Belgium	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0
Canada	0	0	0	0	0	0	0	0
Croatia	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0
New Zealand	1	43	10	0	0	54	(117)	38
Nicaragua	0	0	0	0	0	0	0	(84)
Poland	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total Pounds (Metric Tons)	6 (13)	309 (581)	11 (23)	0	13 (29)	339 (746)	87 (191)	

Table 4-6 G

**Poultry and Miscellaneous Combinations - Refused Entry 1993
In U. S. Pounds in Thousands and (Metric Tons)**

Country of Origin	Fresh Poultry		Processed Poultry		Total Poultry		Miscellaneous *	
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0
Canada	21	(47)	14	(31)	35	(78)	2	(4)
Croatia	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total Pounds	21	(47)	14	(31)	35	(78)	2	(4)

* Processed Varied Combination (more than one species).

Note: No horsemeat was imported into the United States for the period 01-01-93 to 12-31-93

Table 4-7

Table 4-7 shows the reasons for rejecting meat and poultry imports during reinspection and the number of pounds (metric tons) and lots rejected for each reason during 1993.

Reasons for product rejection

Total Product Refused Entry	Pounds in Thousands (Metric Tons)		Lots
Contamination	4,573	(2,073)	201
Processing Defects	6,435	(2,918)	225
Unsound Condition	1,156	(524)	46
Violative Net Weight	520	(235)	28
Pathological Defects	618	(280)	32
Transportation Damage	1,346	(610)	6,040
Labeling Defects	398	(180)	74
Missing Shipping Marks	471	(213)	770
Composition/Standard	255	(115)	16
APHIS Veterinary Service Requirements	97	(43)	4
Residues	41	(18)	9
Miscellaneous	105	(47)	22
Container Condition	359	(162)	37
Total Refused Entry	(16,374)	(7,418)	7,504



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